



Bread/Roll



Part Baked Malted Wheat Petit Pain

Product code: 7012

A malted wheat part baked roll, with one decorative top cut, approximately 120mm in length.

Bake frozen

Preheat oven to 200oC (gas mark 6). Bake product from frozen for 8 - 10 minutes until golden brown. For ovens with steam injection facility, inject steam for 10 seconds at start of baking.

EAN 5037173100324
Weight pr. piece 61 g
Pieces pr. bag 70
Pieces pr. carton 70
Bags pr. carton 1
Cartons pr. pallet 56
Shelf life: 12 months
Storage: Can be stored until the best before date of stored at -18°C or below. Bake from frozen. Once product is baked, we recommend consumption within 4 hours. DO NOT REFREEZE ONCE THAWED.

Country of origin: GB

Nutritional information pr. 100 g.

Energy	1126kJ
Kcal	266kcal
Fat	1.73g
- of which saturates	0.32g
Carbohydrate	50.43g
- of which sugars	3.47g
Fibre	3.63g
Protein	10.33g
Salt	1.07g



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/en-GB/Schulstad-Bakery-Solutions/products/bread2/Roll/part-baked-malted-wheat-petit-pain2/>