



Bread/Speciality Bread

# Demi-Baguette Rusticata 170g

Product code: 151115



A rustic stone-baked bread that combines a light, crisp golden crust, light, floured appearance, and soft, open textured centre. Made with extra virgin olive oil and semolina flour, giving a superior flavour.

## Bake frozen

Bake for 12 minutes at 230°C. Recommended shelf life after baking is 12 hours.

<b>EAN</b>	05038910001898
<b>Weight pr. piece</b>	170 g
<b>Pieces pr. bag</b>	55
<b>Pieces pr. carton</b>	55
<b>Bags pr. carton</b>	1
<b>Cartons pr. pallet</b>	25
<b>Shelf life:</b>	12 Months
<b>Storage:</b>	At -18°C or colder. Do not re-freeze after defrosting.
<b>Country of origin:</b>	DE

## Nutritional information pr. 100 g.

Energy	1020kJ
Kcal	241kcal
Fat	3.1g
- of which saturates	0.58g
Carbohydrate	45.2g
- of which sugars	4.4g
Fibre	3.8g
Protein	8g
Salt	0.98g



See more details, inspiration and recipes online:  
<https://www.lantmannen-unibake.com/en-GB/Schulstad-Bakery-Solutions/products/bread2/Speciality-Bread/demi-baguette-rusticata-170g2/>