



Bread/Artisan Loaf



French Boule (Table Bread)

Product code: 5607

Small round artisan loaf, perfect to use as table bread.

Thaw & Bake

Keep frozen until ready to use. Thaw for 20-30 minutes, bake at 400° for 10-12 minutes.

GTIN	008 34127 05607 3
Weight / piece	7 oz
Pieces / case	24
Cases / pallet	45
Shelf life:	12 months
Storage:	Store at 0°F (-18°C) or below.
Country of origin:	US
Sysco SUPC (US)	4656441
USFoods APN (US)	7678242

Ingredients

Wheat Flour, Water, Rye Flour, Salt, Yeast, Sugar, Rye Sourdough Culture (Rye Flour, Water, Salt, Starter Cultures), Guar Gum, Fava Bean Flour, Malted Barley Flour, Dextrose, Calcium Diphosphate, Sunflower Lecithin, Ascorbic Acid, Enzymes.



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/en-US/eurobake/products/bread/artisan-loaf/french-boule-table-bread/>