



Bread/Baguette



12" Honey Wheat Baguette

Product code: 80330

An artisan honey wheat baguette with a chewy texture and exceptional crust.

Thaw & Serve

Thaw 30 minutes. For a crisp crust, bake at 400° F for 10 to 12 minutes.

GTIN	008 34127 00330 5
Weight / piece	8.8 oz
Pieces / case	40
Cases / pallet	35
Shelf life:	12 months
Storage:	Keep Frozen
Country of origin:	DK
BenEKeith (US)	394327
GFS number (US)	271611
Sysco SUPC (US)	4560639
Shamrock Foods (US)	3380891

Ingredients

WATER, WHEAT FLOUR, WHITE WHOLE WHEAT FLOUR, WHEAT BRAN, WILDFLOWER HONEY, MOLASSES, SALT, PUMPERNICKEL BLEND; (RYE FLOUR, RYE MEAL, CARAMEL COLOR, SOURDOUGH BASE, DEXTROSE, SPICES, RYE FLAVOR), YEAST, NATURAL HONEY FLAVOR, NATURAL RYE SOUR, RYE FLOUR, GUAR GUM, MALTED BARLEY FLOUR, FAVA BEAN FLOUR, DEXTROSE, ENZYMES, SOY LECITHIN, SUGAR, CALCIUM DIPHOSPHATE, MALT EXTRACT, ASCORBIC ACID, XANTHAN GUM.



See more details, inspiration and recipes online:
<https://www.lantmannen-unibake.com/en-US/eurobake/products/bread/baguette/12-honey-wheat-baguette/>