



Bread/Baguette

# Artisan Rustic Loaf

Product code: 65013



A 14" 10 oz. rustic artisan demi loaf.

## Bake frozen

Do not thaw. Bake at 400 degrees F. for 12 minutes or until golden.

<b>GTIN</b>	008 34127 00013 7
<b>Weight / piece</b>	10 oz
<b>Pieces / case</b>	40
<b>Cases / pallet</b>	35
<b>Shelf life:</b>	12 months
<b>Storage:</b>	Keep frozen.
<b>Country of origin:</b>	US
<b>CheneyBrothers (US)</b>	10020991
<b>PFG (US)</b>	484835
<b>Sysco SUPC (US)</b>	3188100

## Ingredients

Wheat Flour, Water, Rye Flour, Salt, Yeast, Rye Sourdough Culture (Rye Flour, Water, Salt, Starter Cultures), Guar Gum, Fava Bean Flour, Dextrose, Malted Barley Flour, Sunflower Lecithin, Enzymes, 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/artisan-rustic-loaf/>