



Bread/Baguette

Demi Parisian Batard

Product code: 65



A classic French bread with a thin crust and moist, open textured interior. Made using a traditional Starter and Sponge process guaranteeing exceptional flavor and extended shelf life.

Bake frozen

Thaw 10 - 15 minutes. Bake at 400° F for 10 to 12 minutes or until golden brown.

GTIN	008 34127 00165 3
Weight / piece	9.5 oz
Pieces / case	28
Cases / pallet	45
Shelf life:	12 months
Storage:	Keep Frozen
Country of origin:	US
CheneyBrothers (US)	10020992
Sysco SUPC (US)	5408952
USFoods APN (US)	0494906

Ingredients

WHEAT FLOUR, WATER, RYE FLOUR, YEAST, SALT, WHEAT GLUTEN, NATURAL RYE SOUR, SUGAR, MALTED BARLEY FLOUR, GUAR GUM, FAVA BEAN FLOUR, DEXTROSE, CALCIUM DIPHOSPHATE, SOY LECITHIN, ASCORBIC ACID, ENZYMES.



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