



Bread/Baguette

Parisian Batard

Product code: 64



Our large French Parisian Bread Par-Baked.

Bake frozen

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

GTIN	008 34127 00064 9
Weight / piece	18 oz
Pieces / case	15
Cases / pallet	45
Shelf life:	12 months
Storage:	Keep Frozen
Country of origin:	US
BenEKeith (US)	394514
CheneyBrothers (US)	302009
GFS number (US)	986100
Sysco SUPC (US)	0363861
USFoods APN (US)	8184894
Patagonia Distribution (US)	LAN64

Ingredients

Wheat Flour, Water, Rye Flour, Yeast, Salt, Wheat Gluten, Sugar, Guar Gum, Fava Bean Flour, Malted Barley Flour, Deactivated Yeast, Dextrose, Calcium Phosphate, Sunflower Lecithin, Ascorbic Acid, Enzymes.



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