



Product Description

A part baked French style half white baguette with 3 diagonal surface burst cuts.

Storage/Handling/Baking Instructions

Store Frozen at -18°C or below.

To defrost: Keep frozen until use. To defrost: remove from case and leave in bag at room temperature for approximately 2 hours, or until fully defrosted. Once defrosted, store in a sealed pack in a cool, dry place away from direct sunlight. Once defrosted use within 2 days.

Once defrosted do not refreeze.

Bake from frozen:

Fan assisted ovens: pre-heat oven to 200°C (Gas Mark 6). Bake for 8-9 minutes or until golden brown.

Standard ovens: increase the above bake time by 1 minute.

Steam facility ovens: inject steam for the 1st 35 seconds of baking.

Ingredient Declaration

Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Salt, Yeast, Emulsifier: E472(e), Flour Treatment Agent: E300

Nutritional Information

		Per 100g	Per serving (130g)
Energy	kJoules	1113	1447
	kCal	262	341
Total Fat (g)		0.6	0.8
	of which saturates (g)	0.2	0.3
	of which mono-unsaturates (g)	0.3	0.4
	of which polyunsaturates (g)	0.1	0.1
Available Carbohydrate (g)		55.3	71.9
	of which sugars (g)	4.7	6.1
Dietary Fibre (g)		0.5	0.7
Protein (g)		8.7	11.3
Salt (g)		1.23	1.60
	of which sodium (mg)	491	638

Allergens

For allergens (including cereals containing gluten), see ingredients in **bold**. Also, may contain sesame.

Suitable For

Vegetarians	✓	Halal	✗
Vegans	✓	Kosher	✗

Product is free from:

GM ingredients, Hydrogenated Fats

Shelf Life

Frozen Life of Product	12 months
Wrapped life once defrosted	2 days

Product Data

Product Weight:	130g +/- 5g	Case Net Weight:	5.2kg	Case Dimensions
Product Dimensions:	Length 275mm+/-	Case Gross Weight:	5.7kg	Length: 591mm
	15mm	Declared Weight:	5.0kg	Depth: 246mm
	Height 45mm +/-5mm	Cases per Layer:	8	Height: 265mm
No. in a Pack:	N/A	Cases per Pallet:	48	Pallet Height: 1.752m
Packs in a Case:	40 units per box	Barcode / EAN:	05010066957854	

Traceability Code: Best Before End DDMMYYYY Julien date code, FF (frozen), Time eg BBE 13JUN2020 L9164FF07:09

Information Issued By

Name:	Katharine Gratton	Position:	Specification Technologist
Date Issued:	05/07/23	Issue No:	10