



### Product Description

A part baked French style malted wheat petit pain with a traditional straight surface burst cut.

### 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 pack 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.**

**Best served** For best results, bake from frozen. For Fan assisted ovens, pre-heat oven to 200°C (Gas Mark 6). Bake for 6-7 minutes or until golden brown. Adjust time for standard ovens by 1 minute. For ovens with steam facility, inject steam for first 35 seconds of baking. Reduce baking time if

### Ingredient Declaration

Wheat Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Water, Malted **Wheat** Flakes, Malted **Barley**, Salt, **Wheat** Bran, Yeast, **Wheat** Gluten, **Barley** Fibre, Emulsifier: E472(e), Flour Treatment Agent: E300.

### Nutritional Information

### Allergens

	Per 100g	Per serving
<b>Energy</b>	KJoules	1085
	kcal	249
<b>Total Fat (g)</b>	1.5	0.8
of which saturates (g)	0.2	0.1
of which mono-unsaturates	0.4	0.2
of which polyunsaturates (g)	0.5	0.3
<b>Available Carbohydrate (g)</b>	50.6	27.8
of which sugars (g)	1.0	0.6
<b>Dietary Fibre (g)</b>	3.1	1.7
<b>Protein (g)</b>	8.3	4.6
<b>Salt (g)</b>	0.9	0.5
of which sodium (mg)	360	198

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

<b>Frozen Life of Product</b>	12 months
<b>Wrapped life once defrosted</b>	2 days

### Product Data

<b>Product Weight:</b>	55g +/- 5g	<b>Case Net Weight:</b>	3.85kg	<b>Case Dimensions</b>
<b>Product Dimensions:</b>	Length 110mm+/-	<b>Case Gross Weight:</b>	4.3kg	<b>Length:</b>
	10mm	<b>Declared Weight:</b>	3.5Kg	<b>Depth:</b>
<b>No. in a Pack:</b>	N/A	<b>Cases per Layer:</b>	7	<b>Height:</b>
		<b>Cases per Pallet:</b>	63	<b>Pallet Height:</b>
<b>Packs in a Case:</b>	70 baguettes per box	<b>Barcode / EAN:</b>	05011639028407	1.9m

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

### Information Issued By

<b>Name:</b>	Lucy Button	<b>Position:</b>	Specifications Technologist
<b>Date Issued:</b>	03/02/23	<b>Issue No:</b>	8