



Product Description

A part baked French style small white 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 cooked from defrost.

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 (37g) |
|-----------------------------------|---------|----------|----------------------|
| Energy | kJoules | 1085 | 401 |
| | kcal | 249 | 92 |
| Total Fat (g) | | 1.5 | 0.6 |
| of which saturates (g) | | 0.2 | 0.1 |
| of which mono-unsaturates (g) | | 0.4 | 0.1 |
| of which polyunsaturates (g) | | 0.5 | 0.2 |
| Available Carbohydrate (g) | | 50.6 | 18.7 |
| of which sugars (g) | | 1.0 | 0.4 |
| Dietary Fibre (g) | | 3.1 | 1.1 |
| Protein (g) | | 8.3 | 3.1 |
| Salt (g) | | 0.9 | 0.3 |
| of which sodium (mg) | | 360 | 133 |

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: | 37g +/- 3g | Case Net Weight: | 3.70kg | Case Dimensions | |
| Product Dimensions: | Length 90mm+/-10mm | Case Gross Weight: | 4.16Kg | Length: | 496mm |
| | Height 45mm +/-5mm | Declared Weight: | 3.4Kg | Depth: | 331mm |
| No. in a Pack: | N/A | Cases per Layer: | 7 | Height: | 193mm |
| Packs in a Case: | 100 baguettes per box | Cases per Pallet: | 63 | Pallet Height: | 1.9m |
| | | Barcode / EAN: | 05011639028544 | | |

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

Information Issued By

| | | | |
|---------------------|-------------|------------------|-----------------------------|
| Name: | Lucy Button | Position: | Specifications Technologist |
| Date Issued: | 03/02/23 | Issue No: | 8 |