



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 8-9 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 (54g)
Energy	kJoules	1041	562
	kcal	245	132
Total Fat (g)		1.1	0.6
of which saturates (g)		0.1	0.1
of which mono-unsaturates (g)		0.4	0.2
of which polyunsaturates (g)		0.1	0.1
Available Carbohydrate (g)		50.9	27.5
of which sugars (g)		1.0	0.5
Dietary Fibre (g)		2.2	1.2
Protein (g)		8.0	4.3
Salt (g)		1.36	0.73
of which sodium (mg)		530	286

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:	54g +/- 5g	Case Net Weight:	3.78kg	Case Dimensions
Product Dimensions:	Length 110mm +/- 10mm	Case Gross Weight:	4.24Kg	Length: 496mm
	Height 45mm +/- 5mm	Declared Weight:	3.43Kg	Depth: 331mm
No. in a Pack:	N/A	Cases per Layer:	7	Height: 193mm
Packs in a Case:	70 baguettes per box	Cases per Pallet:	63	Pallet Height: 1.9m
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
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