

## **Product Description**

A part baked French style large white baguette with 6 traditional diagonal bursts on the top

# Storage/Handling/Baking Instructions

#### Store Frozen at -18°C or below.

**To defrost:** Defrost thoroughly before use. Remove from case and leave in bag at room temperature for 1-2 hours, or until fully defrosted. Once defrosted, store in a sealed pack in a cool, dry place away from direct sunlight. **Once defrosted do not refreeze.** 

**Best served:** This product should be baked before use. 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. For standard ovens increase bake time by 1 minute. For ovens with steam facility, inject

### **Ingredient Declaration**

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

<b>Nutritional Inform</b>	nation			Allergens			
	ı		Per portion (117g)	For allergens, including cereals containing gluten, see ingredients in <b>bold</b> . Also, may contain sesame.			
Energy	kJoules	1020	1193				
	kcal	240	281				
Total Fat (g)		1.2	1.4				
of which saturates (g)		0.2	0.2	Suitable For	,		
of which mono-unsaturates (g)		0.3	0.4	Vegetarians	✓	Halal	*
of which polyunsaturates (g)		0.6	0.7	Vegans	✓	Kosher	×
Available Carbohydrate (g)		48.0	56.2	Product is free from:			
of which sugars (g)		3.0	3.5	GM ingredients, Hydrogenated Fats			
Dietary Fibre (g)		2.7	3.2				
Protein (g)		9.4	11.0	Shelf Life			
Salt (g)		1.0	1.2	Frozen Life of Product 12 months			
of which sodium (mg)		418	489	Wrapped life once defrosted 2 days		s	
Product Data							
Product Weight:	235g +/- 15g		Case N	let Weight:	4.7Kg	Case Dim	ensions
Product Dimensions:	Length 500mm-555mm Height 40-60mm		Case G	iross Weight:	5.2Kg	Length:	591mm
				ed Weight:	4.4Kg	Depth:	246mm
			Cases per Layer:		8	Height:	245mm
No. in a Pack:	N/A		Cases per Pallet:		56	Pallet Height:	1.877
Packs in a Case:	20 units per box		Barcod	le / EAN:	05011639035078		
Traceability Code: Best Before End DDMMMYYYY Julien date code, FF (frozen), Time eg BBE 13JUN2020 L9164FF07:09							

# Information Issued By

Name: Kelda Wall Position: Specifications & Packaging Technologist

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### **Kara Customer Care**