



206033C Sourdough Baguettes (Planete Pain)



Pack Size: 40 X 140G

Details: A part-baked rustic hand-finished sourdough baguette with pointed ends. The dough is fermented over time to give the classic mouth-watering sourdough flavour. Made using traditional methods for that satisfying crustiness and bite.

Allergen Information

Contains:

Cereal, Gluten

Free from:

Celery, Crustaceans, Sulphur Dioxide, Fish, Nuts, Mustard, Lupin, Molluscs, Peanuts, Soya

May contain:

Milk, Sesame, Eggs

Suitable for:

Kosher, Halal, Vegetarians, Vegan

Handling Information

Directions For Use:

Pre-heat oven to 200°C. Bake for approximately 8 - 10 minutes turning the trays around half way through to achieve a more even bake. Adjust time and temperature according to your own oven.

Storage Instructions:

Do not refreeze after thawing. Keep frozen at -18°C (-0.5°F).

Shelf Life Once Open:

1 Days

Product Ingredients

Product Ingredients:

WHEAT flour, water, devitalized RYE sourdough, salt, RYE flour, yeast, WHEAT GLUTEN, RYE malted flour toasted, WHEAT malt flour, flour treatment agent E300, enzymes.

Nutritional Information

Typical Values per 100g/ml:

Based on a reference intake of an average adult (8400kJ/2000kCal) diet

Energy:

239 kcal / 1013 kJ

Fat:

0.68 g

of which saturates:

0.13 g

Carbohydrates:

48.22 g

of which sugars:

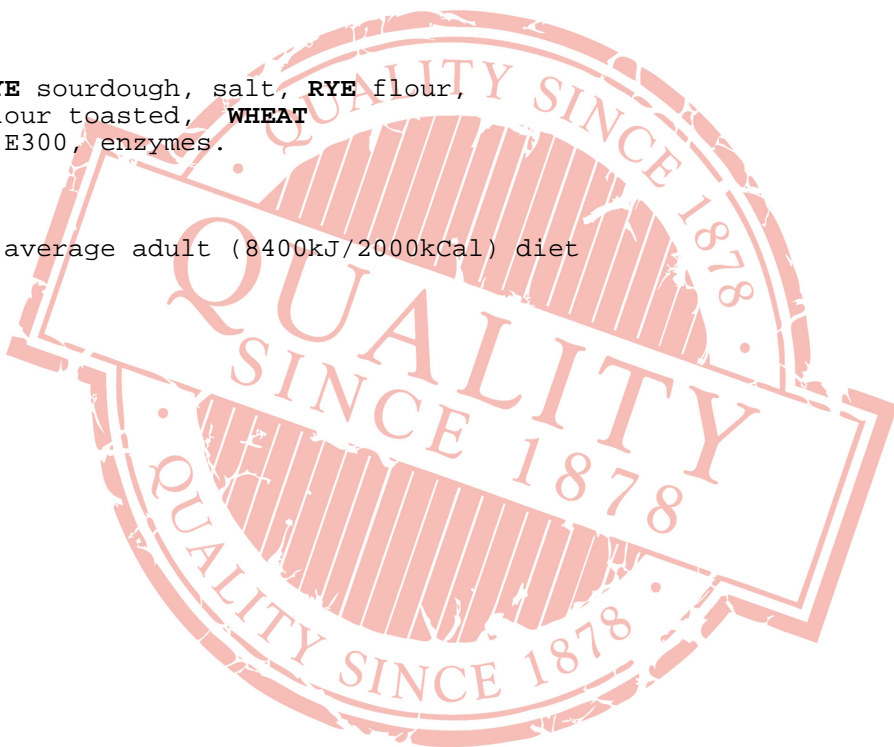
2.6 g

Fibre:

No Data

Protein:

9.93 g



Salt:
1.4 g

All product information is correct at time of upload. Information may change so please check the packaging before use.

If allergen information is not presented here, please obtain it from the product packaging or speak with our QA Department.