

20th ANNIVERSARY

Baguette mi-cuite

20th ANNIVERSARY 1992 - 2012				Daguelle III-Culle	
	PRODUCT	OF FRANCE			58002
	<u></u>	(FROZEN SAVORY	00001
	and a second			PAR-BAKED BREAD	
and the	70			PAR-BAKED BREAD	
P	CA			Product Description	
				Frozen French baguette ready to bake	
Délifrance					
Pack and Case Specifications				Microbiological	
Pack Net Weight	Pacl	<u>ks per Case</u>	<u>Units per Pack</u>		
225g		30	38		
Case Size (LxWxH) 23.5''x 15.7''x 10.5''	<u>Case Cube</u> 2.24ft3	<u>Case Gross Weight</u> 18lb	Cases per Pallet 35 (5/7)		
Ingredients				Physical	Nutrition
neat flour, water, yeast, salt,	wheat gluten, d	ough conditioner (ascorbic	acid). •••	Organoleptic	Austrition Facts Serving Size 1.6 oz (45g) Servings Per Container Amount Per Serving Calories 110 Calories from Fa % Daily Va Total Fat 0g G
				Appearance: Typical shape of rustic baguette with pointy ends Color after baking: brown Texture: typical of rustic baguette Flavor: typical of baguette Odor: typical of baguette	Trans Fat 0g Cholesterol 0mg Sodium 230mg 1 Total Carbohydrate 23g Dietary Fiber 1g Sugars 0g Protein 4g Vitamin A 0% • Vitamin C
Allergens Heat. AY CONTAIN TRACES OF N	AII K SESAME SI			Certificates and Claims	Calcium 0% Iron 2% "Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be highe or lower depending on your calorie needs: Calories: 2,000 2,500 Total Fact. Less than 65g 80g
Cooking Dire				Code reader	Saturated Fat Less than 200 250 Cholesterol Less than 300mg 300m Sodium Less than 2,400mg 2,400 Total Carbohydrate 300g 375g Dietary Fiber 25g 30g Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4
en heat the fan assisted oven a ce the frozen baguettes on l ce the products are in the o ection).	baking trays.	n for 5 to 7 seconds (or 1			
ke for 12 min at 410 °F.				Storage and Shelf Life	UPC code
				Keep frozen at 0° F. Do not thaw and refreeze.	8 25414 58002

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