

Organic Artisan Multigrain Baguette 22/8

Baguette multicéréales Bio

PRODUCT OF FRANCE

58050



FROZEN SAVORY

PAR-BAKED BREAD

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Product Description

- All the grains used in this frozen baguette are organic and primarily sourced locally which provides their unique taste.

Pack and Case Specifications

<u>Pack Net Weight</u> <u>Packs per Case</u> <u>Units per Pack</u>

8.8oz 1 22

 Case Size (LxWxH)
 Case Cube
 Case Gross Weight
 Cases per Pallet

 23"x 15.21"x 8.19"
 1.66ft3
 12.5lb
 45 (9/5)

Ingredients

ORGANIC WHEAT FLOUR, WATER, ORGANIC RYE FLOUR, ORGANIC SESAME AND POPPY, ORGANIC MIX SEEDS (SUNFLOWER, SESAME, GOLD AND BROW FLAX), GUERANDE SEA SALT, YEAST.

Physical

Unit size: 18.72" (48 cm)

Organoleptic

Texture: Crusty and honeycombed bread crumb with seeds

Nutrition

Nutrition Facts

Serving Size 4" slice 2oz (57g) Servings Per Container about 5

Calories 140 Calories fr	om Fat 20
9/	b Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Cholesterol 0mg	0%
Sodium 270mg	11%
Total Carbohydrate 25g	8%
Dietary Fiber 2g	8%
Sugars 0g	

Vitamin A 0%	•	Vitamin C 0%
Calcium 2%	•	Iron 10%
*Percent Daily Value		

Protein 4g

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

Allergens

CONTAINS WHEAT, GLUTEN.
PRODUCED IN A FACILITY USING SESAME, NUTS, EGGS, DAIRY PRODUCTS AND SOY.

Cooking Directions

<u>Oven</u>

Place frozen bread on a baking tray. Pre-heat the oven at 350°F then bake for 4 to 6 minutes. Allow to cool down before serving.

Certificates and Claims

GMO free.European Organic Certification. BRC Global Standards for food safety.

Storage and Shelf Life

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Shelf life of 12 months. Do not thaw and refreeze.





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