



French baguette w/ bag 24/12.5 oz

Baguette francaise avec sac.

PRODUCT OF CANADA

58507



FROZEN SAVORY

PAR-BAKED BREADS

SPECIALTY BREAD

Product Description

Frozen fully baked french baguette with bag.

Pack and Case Specifications

Pack Net Weight

12.5oz

Packs per Case

24

Case Size (LxWxH)

24"x 16"x 11.75"

Case Cube

2.61ft3

Case Gross Weight

19lb

Cases per Pallet

35 (5/7)

Ingredients

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SEA SALT, YEAST, MALTED BARLEY.

Physical

Organoleptic

Nutrition

Nutrition Facts

Serving Size (100g)
Servings Per Container 4.5 oz

Amount Per Serving
Calories 190 Calories from Fat 45

	% Daily Value*
Total Fat 5g	8%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 210mg	9%
Total Carbohydrate 32g	11%
Dietary Fiber 1g	4%
Sugars 15g	

Protein 3g

Vitamin A 0% • Vitamin C 2%
Calcium 4% • Iron 10%

*Percent Daily Values are based on a diet of 2,000 calories per day. Your daily values may be higher or lower depending on your calorie needs.

	Calories: 2,000	2,500
Total Fat	Less than 55g	80g
Saturated Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	35g

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

Allergens

CONTAINS WHEAT.

Cooking Directions

Thaw and serve

Leave at room temperature for 4 hours to defrost.

Oven

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

Kosher.

Storage and Shelf Life

Keep frozen at 0° F. Do not thaw and refreeze. Unopened cases can be stored for 12 months. Once baked, consume the product within the day.

UPC code

