French Half Baguette 8.2" 50/4.95oz

Baguette Francaise

PRODUCT OF CANADA | **58514**

- FROZEN SAVORY
  - PAR-BAKED BREADS
    - SPECIALTY BREAD

Product Description

- Frozen fully baked French baguette.

Pack and Case Specifications

Pack Net Weight	Packs per Case
15.5oz	50

Case Size (LxWxH)	Case Cube	Case Gross Weight	Cases per Pallet
24"x 16"x 11.75"	2.61ft3	17lb	40 (5/8)

Ingredients

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

Physical

Length: 8.27" (21 cm)
Width: 2.36" (6 cm)
Height: 1.77" (4.5 cm)

Nutrition

Nutrition Facts

Serving Size 2 oz (56g / 3 inch slice)
Serving Per Container about 4

Amount Per Serving

Calories 140 — Calories from Fat 0

% Daily Value*

Total Fat 0g — 0%
Saturated Fat 0g — 0%
Trans Fat 0g
Cholesterol 0mg — 0%
Sodium 300mg — 13%
Total Carbohydrate 30g — 10%
Dietary Fiber 1g — 4%
Sugars 0g
Protein 4g

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

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

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

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

Organoleptic

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 350ºF then bake for about 4 minutes. Allow to cool down before serving.

Certificates and Claims

Kosher.

Storage and Shelf Life

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

UPC code

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