

Organic French Baguette 24/11.5oz

Baguette bio

PRODUCT OF CANADA

58573



FROZEN SAVORY



PAR-BAKED BREADS



SPECIALTY BREAD

Product Description

- Frozen fully baked organic french baguette individually wrapped in flow pack.

Pack and Case Specifications

Pack Net Weight

Packs per Case

11.5oz

24

Case Size (LxWxH) 24"x 16"x 9.75" Case Cube

2.17ft3

Case Gross Weight

20lb

Cases per Pallet

40 (5/8)

Ingredients

UNBLEACHED ENRICHED ORGANIC FLOUR (ORGANIC WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CONTAINS LESS THAN 1.5% OF EACH OF THE FOLLOWING: SEA SALT, YEAST, WHEAT GLUTEN, MALTED BARLEY.

Physical

Length: 19.29 +/- 1.18 Width: 2.76 +/- 0.39 Height: 1.97 +/- 0.39 Weight: 11.46 oz

Organoleptic

Color: Golden.

Odor: Characteristic of baked dough Flavor: Characteristic of baked dough.

Saturated Fat 0g 01 Trans Fat Co. Cholesterol Cray 131 Total Carbohydrate Dietary Fiber 1g 4% Sugara Dg Caldum D% Jeon 90%

Nutrition

Nutrition Facts

Allergens

CONTAINS WHEAT.

Cooking Directions

Thaw and serve

Leave at room temperature for about 2 hours to defrost.

Certificates and Claims

Kosher. Organic.

Storage and Shelf Life

Keep frozen at 0° F. Do not thaw and refreeze. Unopened cases can be stored for 12 months. Once thawed, shelf life is 2 days at room temperature.

UPC code

Oven

Place bread on a baking tray. Pre-heat the oven at 375°F then bake for about 4 minutes. Allow to cool down before serving

revised 11-Oct-16

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