

Ciabatta (T&S)

UNIT: 40 x 120g



Description

A traditional Italian style Ciabatta with an open texture and authentic full flavour, made with extra virgin olive oil. Bulk fermented to provide a more open structure with increased flavour. Product is supplied frozen.



Allergen Information

























Specifications

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Typical Values		Per 100g/ml	
Energy		1159 kJ	
		274 kcal	
	Fat	3.3 g	
	- of which saturates	0.6 g	
	Carbohydrates	50.9 g	
	- of which sugars	3.1 g	
	Fibre	3 g	
	Protein	8.7 g	
	Salt	0.9 g	

Allergens

Contains Cereal	Yes
Contains Gluten	-
Contains Milk	No
Contains Eggs	No
Contains Peanuts	No
Contains Nuts	May Contain
Contains Crustaceans	No
Contains Mustard	No
Contains Fish	No
Contains Lupin	No
Contains Sesame	May Contain
Contains Celery	No

Contains Soya No Contains Molluscs No Contains Sulphur Dioxide

Dietary Information

Suitable for Vegetarians	Yes
Suitable for Vegans	Yes
Suitable for Sufferers of Lactose	
Intolerance	
Suitable for Coeliacs	
Approved for a Halal Diet	Yes
Approved for a Kosher Diet	No

Ingredients

WHEAT Flour (with Calcium, Folic Acid, Iron, Niacin, Thiamin), Water, Yeast, Extra Virgin Olive Oil (2.0%), RYE Flour, Salt, WHEAT Flour, Sugar, Malted WHEAT Flour, Malted
b>BARLEY Flour, Flour Treatment Agents (E300, E920)

Directions for Use

No

Defrost at room temperature for approx. I hour and serve. Alternatively for a crisp crust, bake from frozen at 200oC (Gas Mark 6) for 8-10minutes.

Bake from defrost at 180 - 200oC for approx. 5 -

For oven with steam injection facility, inject steam for 10 seconds at the start of baking. Settings may vary depending on oven type.

Storage Instructions

Can be stored until the best before date if stored at -18oC or below. Consume within one day of defrosting.

DO NOT REFREEZE AFTER THAWING.

Packaging

GTIN: 05060392093764 Inner GTIN: Weight/Volume: Packaging Type: Polythene Bag

Country of Origin

United Kingdom (n/a)

All Allergen and Nutrition information drawn from www.erudus.com on 08/12/2025