



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



Cereal



Milk



Eggs



Peanuts



Nuts



Crustaceans



Mustard



Fish



Lupin



Sesame



Celery



Soya



Molluscs



SO2

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 SO2	No

Nutrition

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

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

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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 **BARLEY** Flour, Flour Treatment Agents (E300, E920)

Directions for Use

Defrost at room temperature for approx. 1 hour and serve.
Alternatively for a crisp crust, bake from frozen at 200oC (Gas Mark 6) for 8 – 10 minutes.
Bake from defrost at 180 – 200oC for approx. 5 – 8 minutes.
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 06/05/2026