

Malted Wheat Demi Baguette

UNIT: 35 x 125g



Description

Malted wheat, part baked baguette on average 280mm in length. The product has 3 decorative top cuts and is supplied frozen for bake off by the customer.



Allergen Information











Celery















Specifications

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Typical Values	Per 100g/ml	
Energy	1093 kJ	
	258 kcal	
Fat	1.03 g	
- of which saturates	0.18 g	
Carbohydrates	49.93 g	
- of which sugars	3.1 g	
Fibre	4.33 g	
Protein	10.03 g	
Salt	0.83 g	

Allergens

Contains Soya

Contains Molluscs

Contains Sulphur Dioxide

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

Suitable for Vegetarians Suitable for Vegans Suitable for Sufferers of Lactose Intolerance Suitable for Coeliacs Approved for a Halal Diet Approved for a Kosher Diet ontain

Dietary Information

Yes

Yes

Yes

No

Ingredients

 Water, Wholemeal WHEAT Flour, WHEAT Bran, Malted WHEAT Flakes (3.0%), Kibbled Malted WHEAT (2.0%), WHEAT GLUTEN, Yeast, Salt, Malted

b>BARLEY Flour, Flour Treatment Agent (E300)

Directions for Use

mark 6). Bake product from frozen for 8-10 minutes until golden brown. For ovens with steam baked, we recommend that they are injection facility, inject steam for 10 seconds at start of baking.

No

No

No

Storage Instructions

at -18°C or below. Once the rolls have been consumed within 4 hours DO NOT REFREEZE ONCE DEFROSTED.

Packaging

GTIN: 5060392097243 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 07/12/2025