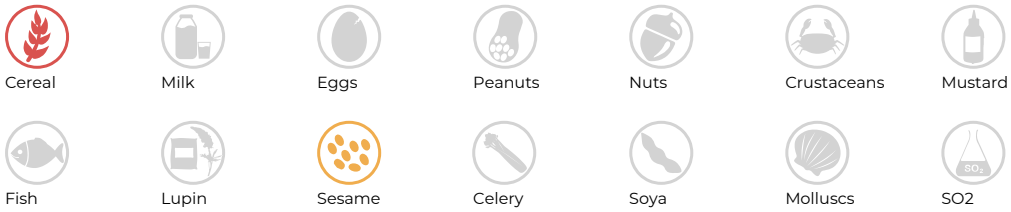
Malted Wheat Demi Baguette

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



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 Contain
Contains Celery	No
Contains Soya	No
Contains Molluscs	No
Contains SO2	No

Nutrition

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

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, Wholemeal **WHEAT** Flour, **WHEAT** Bran, Malted **WHEAT** Flakes (3.0%), Kibbled Malted **WHEAT** (2.0%), **WHEAT GLUTEN**, Yeast, Salt, Malted **BARLEY** Flour, Flour Treatment Agent (E300)
Directions for Use	Baking Instructions – Preheat oven to 200°C (gas mark 6). Bake product from frozen for 8-10 minutes until golden brown. For ovens with steam injection facility, inject steam for 10 seconds at start of baking.
Storage Instructions	Can be stored until best before date if stored at –18°C or below. Once the rolls have been baked, we recommend that they are 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 17/10/2026

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