

Malted Wheat Petit Pain (P/B)

UNIT: 70 x 55g



Description

A malted wheat, part baked roll on average 120mm (approx 4.5") in length. The product has one decorative top cut and is supplied frozen for bake off by the customer.



Allergen Information



Cereal



Milk



Eggs



Peanuts



Nuts



Crustaceans



Mustard



Fish



Lupin



Sesame



Celery



Soya



Molluscs



SO2

Specifications

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

Allergens

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 Sulphur Dioxide	No

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, Iron, Niacin, Thiamin), Water, Wholemeal WHEAT Flour, WHEAT Bran, Malted WHEAT Flakes (2.9%), Kibbled Malted WHEAT (2.0%), WHEAT GLUTEN, Yeast, Salt, Malted BARLEY Flour, Flour Treatment Agent (E300)

Directions for Use

Baking Instructions – Preheat oven to 200C (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 the best before date of stored at -18°C or below. Bake from frozen.
Once product is baked, we recommend consumption within 4 hours.
DO NOT REFREEZE ONCE THAWED.

Packaging

GTIN: 5060154030556
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 23/10/2025