



White Demi Baguette (T&S)

UNIT: 30 x 135g



Description

A white, thaw and serve baguette on average 280mm (approx. 11") in length. The product has 2 decorative top cuts and is supplied frozen to be baked 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	1136 kJ 248 kcal
Fat	1.1 g
- of which saturates	0.3 g
Carbohydrates	52.4 g
- of which sugars	5 g
Fibre	3 g
Protein	10.6 g
Salt	0.85 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, Yeast, Salt, Dextrose, Flour Treatment Agent (E300)

Directions for Use

To defrost: Remove the required number of products from the box and lie flat. Defrost for approx. 1 hour at room temperature. Baking instructions - For a crisp crust defrosted product can be baked in a preheated oven at 200°C (Gas Mark 6) for approximately 3 minutes.

Storage Instructions

Can be stored until best before date or stored at -18°C or below. Once thawed, store in a cool dry place in a sealed bag and use within 2-3 days. Do not store defrosted products at chilled temperature as this will accelerate staling. If the baguettes have been baked, we recommend that they are consumed within 4 hours. DO NOT REFREEZE ONCE DEFROSTED.

Packaging

CTIN: 5060392097236
Inner CTIN:
Weight/Volume:
Packaging Type: Polythene Bag

Country of Origin

United Kingdom (n/a)

All Allergen and Nutrition information drawn from www.erudus.com on 23/05/2025