

White Mini French (P/B)

UNIT: 46 x 85g



Description

A white part baked roll on average 195mm (approx. 7.5") in length. The product has 1 decorative top cut and is supplied frozen for bake off by 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 | 1027 kJ 243 kcal |
| Fat | 1.3 g |
| - of which saturates | 0.2 g |
| Carbohydrates | 47.2 g |
| - of which sugars | 4 g |
| Fibre | 3.8 g |
| Protein | 8.6 g |
| Salt | 0.8 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 | No |
| 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, Flour Treatment Agent (E300)

Directions for Use

Preheat oven to 200 deg C (gas mark 6).
Bake Product from frozen for 8-10 minutes until golden brown.
For ovens with steam injection facilities, inject steam for 10 seconds at start of baking.
Consume within 4 hours from baking.

Storage Instructions

Can be stored until the best before date of stored at -18°C or below.
DO NOT REFREEZE ONCE THAWED.

Packaging

GTIN: 5060154030563
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 05/05/2025