

# White Panini (P/B)

**UNIT:** 30 x 135g



# Description

A white part baked baguette shaped roll on average 270mm in length. The product does not have any decorative top cut and is supplied frozen for slicing and filling before toasting.



# Allergen Information















eans







esame

Celery

Soya

Molluscs

Specifications

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Typical Values		Per 100g/ml
Energy		1077 kJ
		254 kcal
	Fat	2.3 g
	- of which saturates	0.3 g
	Carbohydrates	49 g
	- of which sugars	4.6 g
	Fibre	2.4 g
	Protein	8.2 g
	Salt	0.77 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

## 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

<b>WHEAT</b> Flour (with Calcium, Folic Acid, Iron, Niacin, Thiamin), Water, Yeast, Extra Virgin Olive Oil, Salt, Flour Treatment Agent (E300)

#### Directions for Use

Contains Sulphur Dioxide

To defrost: Defrost at room temperature for approx.1 hour. Can be stored until the best before date of

No

Baking Instructions: Warm grill to 250oC. Slice panini through, fill with required ingredients and toast for approximately 4 minutes or until filling is hot.

Baking guidelines will vary according to the equipment used.

#### Storage Instructions

Can be stored until the best before date of stored at -18°C or below.

DO NOT REFREEZE ONCE THAWED.

Once the panini has been filled and grilled, we recommend that they are consumed immediately.

## Packaging

GTIN: 5060154030594 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 03/01/2026