

White Petit Pain (P/B)

UNIT: 70 x 55g



Description

A white part baked roll with 1 decorative top cut. On average 120mm (approx. 4") in length. The product is supplied frozen for bake off by the customer.



Allergen Information



Cerea

Nutrition



Milk





Celery





Molluscs

Yes

No No No No

No No

No

No No No

No

May Contain



Crustaceans



Fish Lupin

Speci	if	ica	ti	\bigcirc	ns
Opec		CG	CI		

Typical Values	Per 100g/ml		
Energy	1041 kJ		
	246 kcal		
Fat	2.4 g		
- of which saturates	0.3 g		
Carbohydrates	46.4 g		
- of which sugars	5.2 g		
Fibre	4.1 g		
Protein	7.7 g		

Allergens
Contains Cereal
Contains Gluten
Contains Milk
Contains Eggs
Contains Peanuts
Contains Nuts
Contains Crustacea

Contains Nuts
Contains Crustaceans
Contains Mustard
Contains Fish
Contains Lupin
Contains Sesame
Contains Celery
Contains Soya
Contains Molluscs

Contains Sulphur Dioxide

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

Salt

WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Water, Yeast, Salt, Flour Treatment Agent E300

0.89 g

Directions for Use

PART BAKED BREAD

Preheat oven to 200°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

CTIN: 5060154030518 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 04/05/2025