



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



Cereal



Milk



Eggs



Peanuts



Nuts



Crustaceans



Mustard



Fish



Lupin



Sesame



Celery



Soya



Molluscs



SO2

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 SO2	No

Nutrition

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
Salt	0.89 g

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

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Ingredients	WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Water, Yeast, Salt, Flour Treatment Agent E300
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	GTIN: 5060154030518 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 17/09/2026