

TECHNICAL DATA SHEET

Whole Wheat Baguette Protective Atmosphere



COD:
UNITS PER BOX: 15
BOXES PER PALLET: 65
DIMENSIONS OF BOX: 15 x 23 x 6

Made in France
Can be frozen
Product after final baking

Product Information:

Ingredients Wheat flour, water, wholewheat flour, brown and yellow linseeds, yeast, wheat gluten, salt, ethylalcohol, emulsifiers : E472e & E471, malted wheat flour, malted roasted barley flour, desactivated dehydrated wheat sourdough, wheat germs, antioxidant : ascorbic acid.

Unit Weight 2 * 150 g = 300 g
Lenght 27 cm +/- 4cm
Shelf Life Printed on the top web film
Allergens Contains gluten
GMO No GMO

Microbiologicals Facts:

Flore totale aérobie mésophile / g :	< 300 000
E.Coli / g :	< 10
Staphylococcus coag.positive :	< 100
Anaérobies sulfito-réducteurs à 46°C / g :	< 30
Levures / Moisissures :	< 1000
Bacillus cereus	<100

Nutrition Facts (for 100g):

Energy kCal: 250		
salt: 1,02g		
Fat 3,3g	Protein 8,0g	Carbohydrate 44,8g
Saturated fat 0,67g	Fiber 4,8g	Sugars 2,9g

Cooking Instruction:

Remove all packaging, place in a pre-heated oven at 200-220°C, damp lightly the surface with water, bake for approximatly 10-12 minutes until toasted colour.

Comments:

Condensation- Condensation in pack is a natural phenomenon which can occur during temperature fluctuations. There is no detrimental effect on the quality of our products.
Mould- Despite our up most care to ensure the products leave our factory in perfect condition, packaging can become damaged during supply chain which is out of our control, this could lead to mould occurrence in pack.