



Non-contractual photo

Product description

Multiseed and cereal bread - Part-baked - Quick-frozen

Technology : Part-baked

Physical criteria (Indicative values)

Length (cm) : 25.00+/-2
Weight of product as sold (g) : 130

GTIN / EAN Product		03291810079424	GTIN / EAN Box		3291811131541
Palletizing		30-PAL. 80X120	Packaging		00-Standard
Boxes/Layer		4	Units/Box		70 (70 x 1)
Layers/Pallet		6	Box dimensions (mm) L x w x h		600x400x310
Boxes/Pallet		24	Gross weight of box		9.896 (kg)
Units/Pallet		1680	Net weight of box		9.1 (kg)
Gross weight including pallet		(kg) 260.504	Date of minimum durability		365 day(s)
Total height including pallet		(cm) 201			

Product advantages

The half-baguette Cereals are part-baked in our natural stone oven. They are made from a recipe which gives a golden and crispy crust, a brown-coloured crumb, soft and aerated with a light taste of sourdough and cereal undertones. Their seed topping enhances the crispness and brings out their toasted and fruity flavours. A long bulk fermentation allows the aroma to develop along with the aerated crumb, typical of rustic breads.

70 Half-Baguettes cereales, Frozen part-baked. Round ends, 2 cuts lengthwise.

Ingredients (as sold)

wheat flour 58%, water, brown linseeds 3,2%, **sesame seeds** 2,8%, sunflower seeds 2,6%, **wheat gluten, rye** and **wheat** sourdough 2,2% (water, **rye** flour, starters, malted **wheat** flour), **durum wheat** semolina 1,5%, salt, **oat** flakes 1,2%, yeast, malted **wheat** flakes, **barley** flour 0,6%, roasted **barley** malt, flour treatment agent (E300), malted **wheat** flour, thickener (E412)

May contain : nuts

Despite all the care taken in producing this product, it may contain plant residues.

Nutritional values

Nutrient	Unit	Per 100g of product as sold	Per 100g of product as consumed (baked)	Per portion (baked)	% RI* per baked product
Energy	(kJ)	1156	1234	1235	15
Energy	(kcal)	274	292	293	15
Fat	(g)	5.1	5.4	5.4	8
of which saturates	(g)	0.7	0.8	0.8	4
Carbohydrate	(g)	44.0	47.0	47.0	18
of which sugars	(g)	1.0	1.1	1.1	1
Fibre	(g)	4.4	4.7	4.7	
Protein	(g)	10.8	11.6	11.6	23
Salt	(g)	1.20	1.30	1.33	22

*RI : Reference intake of an average adult (8400kJ/2000kcal)

The values of the product as consumed are given as an indication, provided that the conditions of preparation and preservation mentioned are respected.

Specificities (✓ Yes, ✗ No)

Contains alcohol	✗
Suitable for vegetarians	✓
Suitable for vegans	✓
Contains pork	✗
Contains artificial colours and/or flavourings*	✗
Contains hydrogenated fats	✗



Contains conventional palm oil and/or palm kernel oil (ingredients)	✗
Contains RSPO palm oil and/or palm kernel oil (ingredients)	✗
Contains conventional palm oil and/or palm kernel oil (additives and processing aids)	✗
Contains RSPO palm oil and/or palm kernel oil (additives and processing aids)	✗

*For bread, according to the legislation

Preparation instructions



Baking

Forced-air oven
9-10 min at 210 °C



Store at -18°C

INSTRUCTIONS FOR USE

Preheat the oven at 210°C. From frozen, place the products on baking trays. Add 5 to 7 seconds of steam (or 1 injection) when products is in the oven

Never refreeze a product that has been thawed

This product (s) is (are) compliant with the regulations of the countries of the European Free Trade Association. For distribution in another country, an application must be made to Délifrance SA; Délifrance SA cannot be held liable if the product has been marketed in a country for which Délifrance SA has not certified its regulatory compliance.