



## Product description

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

**Technology :** Part-baked

### Physical criteria (Indicative values)

Length ( cm ) : 24.00 (+/-1.5)  
Weight of product as sold ( g ) : 420.00

<b>GTIN / EAN Product</b>		03291810019352	<b>GTIN / EAN Box</b>		13291810019359
<b>Palletizing</b>		30-PAL. 80X120	<b>Packaging</b>		00-Standard
Boxes/Layer		4	Units/Box		14 (14 x 1)
Layers/Pallet		8	Box dimensions (mm) L x w x h		595x390x225
Boxes/Pallet		32	Gross weight of box		6.38 (kg)
Units/Pallet		448	Net weight of box		5.88 (kg)
Gross weight including pallet		( kg ) 227.16	<b>Date of minimum durability</b>		12 month
Total height including pallet		( cm ) 195			

## Product advantages

This bread is composed of 7 bread rolls. The general shape is like a flower, dusted with flour. The bread contains 5 different flour and 4 types of seed.

Bread with cereals and seeds, 420g, part-baked, quick frozen, Delifrance branded

## Ingredients (as sold)

**wheat** flour 52,8%, water, sunflower seeds 3,5%, **sesame seeds** 3,5%, **rye** flour 2,5%, **wheat gluten**, yeast, yellow linseeds 1,7%, brown linseeds 1,7%, salt, **barley** flour 1%, **oatmeal** 1%, roasted **barley** malt, deactivated dried yeast, malted **wheat** flour, flour treatment agent (E300)

*May contain : milk, 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)	1145	1264	1263	15
Energy	(kcal)	272	300	300	15
Fat	(g)	6.0	6.6	6.6	9
of which saturates	(g)	0.8	0.9	0.9	5
Carbohydrate	(g)	41.9	46.3	46.3	18
of which sugars	(g)	2.6	2.8	2.8	3
Fibre	(g)	4.4	4.8	4.8	
Protein	(g)	10.3	11.4	11.4	23
Salt	(g)	1.20	1.30	1.32	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)

Suitable for vegans	✓
Suitable for vegetarians	✓
Contains alcohol	✗
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  
16-18 min at 210 °C



**Store at -18°C**

### INSTRUCTIONS FOR USE

Without defrosting, put the breads on the baking trays. Pre-heat the oven at 220 - 230 °C. Steam injection of 5 - 7 seconds (or 1 impulse) at the start of baking. Bake exhaust closed.

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.