## **PRODUCT SPECIFICATION SHEET**

Product name	HANDMADE BAGUETTE 10 300g	/1 10.6 oz /	_	
Product description	Traditional French bread. Brown crispy crust, light and airy, with a fluffy crumb.		_	
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Product pack size	10 x 300g = 3 kg nt.wt. / 3.3 105.82 oz nt.wt. / 116.75 o			
Box size	60cm x 40cm x 8cm 23.6" x 15.78" x 3.2"			
Ingredients	Unbleached wheat flour, so whole wheat flour, sea salt	_	er (unbleached	wheat flour, water),
Allergens	Wheat (gluten). May contain traces of sesame and tree nuts.			
Nutritional information	Serving size 50g. Amount per serving:6			
	Calories	100	% Daily Value*	
	Total fat	0.5g	1%	
	Saturated Fat	0g	0%	
	Trans fat	0g		
	Cholesterol	0g	0%	
	Sodium	210mg	9%	
	Total carbohydrate	20g	7%	
	Dietary Fibre	2g	7%	
	Total sugars	0g		
	Includes Og Added Sugars		0%	
	Protein	3g	6%	
	Vitamin D	0mcg	0%	<u> </u>
	Calcium	8mg	0%	* The % Daily value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day used for geneal nutrition advice.
	Iron	2mg	10%	
	Potassium	55mg	2%	
Country of origin	CROATIA			
Directions for storage	Keep frozen at -18°C / -0.4°F. Do not refreeze.			
Shelf life	12 months from the date o	f production.		
Preparation	After defrosting, bake product in a convection oven at 240°C/465°F with 40% steam for 3-5 minutes or until golden brown.			
Palletisation	Cartons per Layer	4	7	
	Layers per Pallet	22	7	
	Cartons per Pallet	88	$\dashv$	
	cartons per Panet	00		

The above information, to the best of our knowledge, is correct at the time of issuing.