GOLDEN BAGUETTE BREAD

WEIGHT : 285 g / 10.1 oz

BAKING : BAKED

UNIT/CASE: 36

INGREDIENTS LIST DELIVERED PRODUCT BAKED PRODUCT UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SEA SALT, YEAST, MALT BARLEY FLOUR, ASCORBIC ACID. Image: Comparison of the comp



PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	cooked
IN	20.08	20.47	21.26	1.54	1.61	1.69	2.17	2.4	2.64	10.1 oz	10.1 oz
СМ	51	52	54	3.9	4.1	4.3	5.5	6.1	6.7	285 g	285 g

SCARIFICATION SHAPE : DIAGONAL

QUANTITY OF SCARIFICATIONS : 5

STORAGE

Shelf life cooked product : 24 hours Location shelf life cooked product : AMBIENT AIR

Freezer shelf life :365 day(s)

Recommended shelf conditions cooked product :

Store at room temperature 68-78°F (20-25 °C) in a closed packaging avoiding humidity absorption.

Freezing recommendations :

Store in original packaging at stable recommended storage conditions.

Storage temperature of freezer :

Maintained freezer temperature between 10 °F and -12 °F (-12 °C and -24 °C).

COOKING SPECIFICATIONS

BAKING INS	TRUCTIONS	PRODUCT DESCRIPTION				
THAWING	WHERE	NOT REQUIRED				
	TIME	NOT REQUIRED				
	TEMPERATURE					
PROOFING	HUMIDITY	NOT REQUIRED				
	TIME	NOT REQUIRED				
	TEMPERATURE					
BAKING	OVEN TYPE	CONVECTION				
	TIME	2-3 MIN				
	TEMPERATURE	210°C (410°F)				
PRECAU	JTIONS	COOKING MAY VARY ACCORDING TO OVEN MODEL				
		Raw and Ready to bake products must be baked to reach an internal temperature of $77^{\circ}C$ (171°F) for minimum 2 minutes.				

Nutrition Facts

6 servings per container Serving size 1/6 bread (48g)

Amount per serving Calories

% Daily Value* Total Fat 1g 1% Saturated Fat 0g 0% Trans Fat 0g 0% Cholesterol 0mg Sodium 290mg 13% Total Carbohydrate 27g 10% Dietary Fiber 1g 4% Total Sugars 0g Includes 0g Added Sugars 0% Protein 5g Vitamin D 0mcg 0% Calcium 8mg 0% 10% Iron 2mg Potassium 49mg 2% *The % Daily Value tells you how much a nutrient in a

serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4