## PB WHEAT BAGUETTE

WEIGHT: 300 g / 10.6 oz **BAKING: PARBAKED** UNIT/CASE: 24

### **INGREDIENTS LIST**

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, WHEAT BRAN, SALT, YEAST, MALTED WHEAT FLOUR, ASCORBIC ACID, FOOD ENZYMES (XYLANASE, GLUCOSE OXIDASE, LIPASE, ALPHA-AMYLASE).

### **ALLERGENS**

CONTAIN: WHEAT. MAY CONTAIN: SESAME, MILK, EGGS, SOY.

### **GMO**

Contains ingredient(s) derived from GMO(s) but does not contain a bioengineered food ingredient (BE)

### **DELIVERED PRODUCT**

# **BAKED PRODUCT**











### PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER		
	min	target	max	min	target	max	min	target	max
IN	20.75	21.5	22.25	1.5	1.75	2	2.25	2.5	2.75
СМ	52.71	54.61	56.52	3.81	4.45	5.08	5.72	6.35	6.99

UNIT WEIGHT					
frozen	cooked				
10.6 oz	9.9 oz				
300 g	280 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	ROOM TEMPERATURE		
	TIME	30 MIN		
	TEMPERATURE	20°C (68°F)		
PROOFING	HUMIDITY	NOT REQUIRED		
	TIME	NOT REQUIRED		
	TEMPERATURE			
BAKING	OVEN TYPE	CONVECTION		
	TIME	13-15 MIN		
	TEMPERATURE	190°C (374°F)		
PRECA	UTIONS	COOKING MAY VARY ACCORDING TO OVEN MODEL		
		Raw and Ready to bake products must be baked to reach an internal temperature of 77°C (171°F) for minimum 2 minutes		

# **Nutrition Facts**

6 servings per container

Serving size 1/6 bread (47g)

Amount per serving

400

Calories	130
<b>%</b> [	Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 200mg	9%
Total Carbohydrate 25g	9%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 9mg	0%
Iron 2mg	10%
Potassium 71mg	2%
*Th = 0/ D=:h+)/=h+= +=H=++++ h=++++++++++++++++++++++++	4.1. 4.1

<sup>\*</sup>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.