



Multi Seeded Half Baguette Part Baked (50x125g)

Product Disclaimer:

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Product Images



Additional Information

Product Code	818690
Outer EAN 1	0

Allergens

Celery/Celeriac	No
Contains Cereals Containing Gluten	Yes
Crustacea	No
Eggs	May Contain
Fish	No
Lupin	No
Milk	No
Molluscs	No
Mustard	No
Nuts	No
Peanuts	No
Sesame Seeds	Yes
Soybeans	No
Sulphur Dioxide and Sulphites	No

Ingredients, Storage & Usage

Directions For Use	For Best Results : Preheat oven to 200°C place on a baking tray in the centre of the oven. Bake for approximately 10 12 minutes turning the trays around half way through to achieve a more even bake. Adjust time and temperature according to your own oven.
Ingredients	wheat flour, water, rye flour, wheat gluten, yeast, sunflower seeds, salt, buckwheat flour, bran wheat, brown linseed, millet seed, toasted malted wheat flour, yellow linseed, oat flakes, rice flour, barley flour, flour treatment agent : e300, enzymes, malted wheat flour. topping : brown linseeds, sesame seeds.
Storage Instructions	Do not refreeze after thawing._x000D_ Keep frozen at 18°C.
Storage Type	Frozen

Dietary Information

Approved for a Halal Diet	No
Approved for a Kosher Diet	No
Suitable for a Vegan Diet	No
Suitable for a Vegetarian Diet	Yes
Suitable for Coeliacs	No
Suitable for Sufferers of Lactose Intolerance	Yes

Nutritional Information

Carbohydrate of which Sugars per 100g (g)	2.7
Carbohydrate Per 100g (g)	49.3
Energy per 100g (kcal)	260.2
Energy per 100g (kJ)	1101
Fat of which Saturates per 100g (g)	0.4
Fat per 100g (g)	3.1
Protein per 100g (g)	8.7
Salt per 100g (g)	1.3