

Delifrance Baguette - White Large 22" Part Baked 210g - Information

A white, part baked baguette on average 540mm (approx. 21.1/4") in length. The product has 5 decorative top cuts and is supplied frozen for bake off by the customer.

Our Product Code: 032032
Suppliers Product Code:
Information Last Updated: 08/03/2024
Date Produced: 05/04/2026



Allergy Information

Key: **Contains** **May Contain**



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	252.00
Energy (kJ)	1067.00
Protein (g)	8.70
Carb (g)	50.40
Of Which Sugars (g)	0.60
Fat (g)	1.00
Of Which Saturates (g)	0.20
Fibre (g)	3.20
Salt (g)	1.20

Dietary Information

Key: **Suitable for**



Please Note: This information has been supplied by manufacturers and other third parties to Yare Food Services. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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Ingredients

WHEAT flour (WHEAT flour, calcium carbonate, iron, niacin, thiamin), water, yeast, salt, WHEAT GLUTEN, WHEAT flour, deactivated dried yeast, flour treatment agent (E300).

Handling Information

Directions for Use

bake from frozen at 200° for 12 minutes

Storage Instructions

keep frozen at -18° once thawed do not refreeze

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