

# Stone Oven Baked Baguette, approx. 340 g

Item no.: 18905000

Pre baked



We bake these tasty, French-style baguettes in a stone hearth oven. Each flour-dusted baguette looks slightly different from its fellows. We bake them with wheat and rye flours and wheat sourdough, and add barley malt extract. Light crumb and slightly chewy crust. Just plain delicious! A very versatile product - the sky really is the limit!

## Allergens:

Contains **wheat and cereals containing gluten**

May contain traces of **sesame seeds, eggs, tree nuts, milk, soybeans, hazelnut and hazelnut products, almond and almond products and celery**










## Ingredients:

Ingredient: **Wheat flour**, water, **rye flour**, yeast, salt added jod, dextrose, **barley malt extract**. Topping: Wheat flour. May contain traces of: milk, egg, soya, nuts (hazelnuts, walnuts, almonds), celery and sesame.

## Nutrients per 100 g

Energy:	1015 kJ/239 kcal
Fat:	0.8 g
- hereof saturated fat:	0.1 g
Carbohydrates:	49 g
- hereof sugars:	1.2 g
Dietary fibers:	3 g
Protein:	7.9 g
Salt:	1.7 g

## Details

-  Weight: 340 grams
-  NetWeight per package: 8500 grams
-  Items per package: 25
-  Qty. per Pallet: 28
-  Thawingtemperature: Room Temperature
-  Thawing time: 30-60 min.
-  Bakingtemperature: 180 °C
-  Baking time: 15 min.
-  Shelf life: 365 days

Kohberg Bakery Group A/S  
Kernesvinget 1  
DK-6392 Bolderslev  
Tel: +45 73 64 64 00  
[www.kohberg.com](http://www.kohberg.com)



We're bakers