

# Stone Oven Baked Parisienne, approx. 550 g

Item no.: 18893000



Large rustic parisienne baked with wheat flour and wheat sourdough. This bread has a light and airy crumb and delicious crispy crust.

## Baking instructions:

Defrost for about 30-60 minutes at room temperature. Baking time: about 21 minutes at 175 °C (convection oven).

## Allergens:

Contains **wheat and cereals containing gluten** May contain traces of **sesame seeds, eggs, tree nuts, milk, soybeans and celery**

## Ingredients:

Ingredient: **Wheat flour**, water, wheat sour dough (water, **wheat flour**), **rye flour**, salt, added jod, baking agent ( **wheat flour**, dextrose, rapeseed oil), **barley malt extract**, yeast. Topping: Wheat flour. May contain traces of: milk, egg, sesame, soya, celery and nuts.

## Details



Items per package:  
16



Storage  
-18°, do not freeze after  
thawing



Weight:  
550 grams



NetWeight per package:  
8800 grams



Thawingtemperature:  
Room Temperature



Thawing time:  
30-60 min.



Bakingtemperature:  
175 °C



Baking time:  
21 min.



Qty. per Pallet:  
28



Shelf life:  
365 days

## Nutrients per 100 g

Energy:	1000 kJ/240 kcal
Fat:	0.9 g
- hereof saturated fat:	0.2 g
Carbohydrates:	48 g
- hereof sugars:	0.8 g
Dietary fibers:	3.6 g
Protein:	7 g
Salt:	1.9 g