

Artisan Baguette

2/8/2019



Bread Description

This essential of French sidewalk cafes, American comfort meals and savory party appetizers is known for its crispy crust and open, moist interior.

Our baguette utilizes multiple starters to achieve its perfect flavor and texture. After the dough is hand-formed into its iconic silhouette, the loaf rests for its final rise, cradled by a linen couche that protects its shape and controls the rate of rising. Then it's into the stone ovens where all the magic comes together.

Ingredients and Allergens

Unbleached Wheat Flour (wheat flour, malted barley flour), Filtered Water, Sea Salt, Yeast, Malted Barley Flour, Ascorbic Acid.

Allergens: Wheat

Processed in a facility with Eggs, Milk, Soy and Tree Nuts. Product contains gluten.

CHB Item Number 00133

UPC 6 39095 00133 5

Finished POS Weight 10

Case Pack 20

Case Weight 14 lbs

Case Size 23 X 13 X 11

Case Cube 1.84

Cases per Pallet 36

TI X HI 6x6

Pallet Weight 540 lbs

Frozen Shelf Life (days) 120

Baking Instructions Thaw and bake at 400°F for 6 to 9 minutes.

Nutrition Facts

5 servings per container
Serving size 2 oz (57g)

Amount per serving
Calories 120

% Daily Value *

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 260mg 11%

Total Carbohydrate 24g 9%

Dietary Fiber 1g 3%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 4g

Vitamin D 0mcg 0%

Calcium 10mg 0%

Iron 1.4mg 8%

Potassium 20mg 0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories per day is used for general nutrition advice.

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

CONTAINS: wheat

MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY

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