

Half Baguette Classic White



PRODUCT INFORMATION

Article Number 54367

Sales description Deepfrozen half baguette, pre-baked.

Design Coups de lame obliques



List of ingredients

flour (WHEAT, malted WHEAT), water, yeast, salt, WHEAT gluten, flour treatment agent (ascorbic acid), inactivated yeast.

General information

Customs Code 19059030
FKB Code B1010

Dietary information and Sustainability

Vegan Yes
Vegetarian Yes

Claims

Clean label Yes

Product dimensions

Weight (g) 160
Length (mm) 275

Additives

E300 - Ascorbinsäure

Microbiological information

Presumptive Bacillus cereus: < 100/g
Escherichia coli: < 10/g
Moulds: < 500/g
Staphylococcus aureus: < 100/g
Total aerobic mesophilic plate count: < 10000/g
Yeasts: < 500/g

Nutritional information

Parameter	Per 100 g	RI (1)	Per portion *	RI (2)
energy	1055 kJ		1055 kJ	13
energy	249 kcal		249 kcal	12
fat of which:	1,1 g		1,1 g	2
- saturates	0,5 g		0,5 g	3
carbohydrates of which:	50 g		50 g	19
- sugars	1,2 g		1,2 g	1
fibre	2,1 g		2,1 g	
protein	8,6 g		8,6 g	17
salt	1,2 g		1,2 g	20

* 1 portion = 100 g

Allergen information

Cereals containing gluten and products thereof *	Yes
Crustaceans and products thereof	No
Eggs and products thereof	No
Fish and products thereof	No
Peanuts and products thereof	No
Soybeans and products thereof	No
Milk and products thereof	No
Nuts and products thereof *	No
Celery and products thereof	No
Mustard and products thereof	No
Sesame seeds and products thereof	No
Sulphur dioxide and sulphites (>10 mg/kg or 10 mg/l expressed as SO ₂)	No
Lupin and products thereof	No
Molluscs and products thereof	No

(*) For type of nuts and gluten-containing cereals see ingredient list.

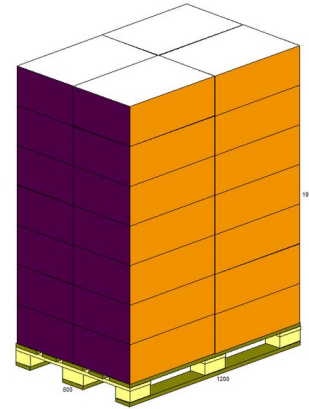
PACKAGING INFORMATION

Packaging Details

Inner Packaging	Film tube (Plastic_HDPE 2)
Outer Packaging	American box (Corrugated board_PAP 20) Label (Paper_PAP 22) Tape (Plastic_PP 5)
EDU (American box)	
Pieces per EDU	40
GTIN	3461181543675
Net Weight	6,40 kg
Length x Width x Height (m)	0,596 X 0,396 X 0,262
CU	
GTIN	3461180543676
Net Weight	0,16 kg

Palletisation Packaging

Pallet type	Euro pallet
Number EDU / layer	4
Number layer / pallet	7
Number EDU / pallet	28
Total net weight pallet	179 kg
Total gross weight pallet	224 kg
Length x Width x Height (m)	1,200 X 0,800 X 1,979
Palletisation Packaging	Pallet (Wood_FOR 50) Label (Paper_PAP 22) Stretch film (Plastic_LDPE 4) Interlayer (Corrugated board_PAP 20)



HANDLING INFORMATION

Storage Conditions

Storage Conditions	max. -18°C
Shelf life after production	12 (months)

Instructions for use

Thawing: 15 min at ambient temperature. Preheating: oven to 220°C. Baking: 17 +/-2 min at 210 +/-10°C. These instructions are merely indicative, baking time and baking temperature depend on the type of equipment. DO NOT REFREEZE AFTER DEFROSTING.

GENERAL INFORMATION

Certificates

BRC & IFS

GMO Policy

The group Vandemoortele complies with the European regulations EC/2003/1829 and EC/2003/1830 regarding GMO.

Contaminants

The group Vandemoortele complies with European legislation regarding contaminants, in force on the date of issue of this document.

Disclaimer

According to the best of our knowledge, the information is correct at the time of issue. All values mentioned in this document, are average values, based on calculated data. Pictures are indicative of the products but may be subject to slight deviations from the actual products. Instructions for use are to be considered as a general recommendation. Vandemoortele cannot be held liable for the baking process used by the customer, which is out of our control.

Abbreviations

- (1) Daily reference intakes Vitamins
- (2) Reference intake of an average adult (8400 kJ/2000 kcal)