



CHEESE COB X10

Product code : 77846

Suggestion of presentation

PRODUCT DESCRIPTION

Speciality bread **Technology : Part baked**

Physical criteria	Speciality bread - Part baked - Quick-frozen. One cut. Unit weight : 320g LPC branded product
That sold such weight (g)	320,00 (+/- 30g)
Length (cm)	15,50 (-1.5/+2.5)

GTIN/EAN product :	03291811190883	GTIN/EAN cardboard :	3291810778464
Palletizing	49-Chep 100x120Bois	Packaging	00-Standard
Cartons / layer	6	Pieces / carton	10 (10 x 1)
Layers / pallet	8	Dim. L x w x h mm cardboard	598x330x194
Cartons / pallet	48	Net weight of the carton (kg)	3.200
Units / pallet	480	Gross weight of the carton (kg)	3.550
Weight net pallet (kg)	28	Minimum durability	365 Day (s)
Gross weight, including pallet (kg)	198.4		
Overall - included palette (cm) height	170.2		
Dimension palette			

INGREDIENTS (AS SOLD)

wheat flour (**wheat** flour, calcium carbonate, iron, niacin, thiamin), water, cheddar **cheese** 9,8%, red leicester **cheese** 9,4% (**milk**, rennet, salt, colour (E160a), lactic starters), yeast, **wheat gluten**, salt, **barley** malt extract, flour treatment agent (E300)
 May contain : **soya, sesame seeds, nuts**

NUTRITIONAL VALUES

	Per 100 g of sold product	Per 100 g of product as consumed (Baked)	Per product	% RI* per baked product
Energy (kJ)	1146	1181	3667	44
Energy (kcal)	272	280	870	44
Fat (g)	7.4	7.7	23.7	34
of which saturates (g)	4.3	4.4	13.8	69
Carbohydrate (g)	38.5	39.6	123.2	47
of which sugars (g)	1	1	3.2	4
of which starch (g)	0	0	0	0
Fibre (g)	1.7	1.7	5.4	22
Protein (g)	12	12.3	38.4	77
Salt (g)	0.96	0.99	3.1	51

*RI: reference intake of an average adult (8400kJ/2000kcal)

CHARACTERISTICS

- | | |
|----------------------|--------------------------------------|
| ✓ Vegetarian product | ✓ No artificial colours or flavours* |
| ✓ Pork-free | ✓ Fat-free hydrogenated |
| ✓ Non-alcoholic | ✓ No GM labelling |
| | ✓ Without ionization |

*For bread, in compliance with legislation



Conservation



Baking

Forced air furnace 12-18 min to 200 °C

OPERATING TIPS :

Bake from frozen in a pre-heated oven at 200°C for 12-18 minutes. These instructions should be used as guidelines only as times and temperatures may vary according to the equipment used.

CONSERVATION :

Do not refreeze one thawed.