



WHITE SOURDOUGH BLOOMER

Product code : **19B57**

Non-contractual photo

Product description

Sourdough bread - Part-baked - Quick-frozen (for the UK)

Technology : Part-baked

Physical criteria (Indicative values)

Weight of product as sold (g) : 700

GTIN / EAN Product	03291810088792	GTIN / EAN Box	3291810088808
Palletizing	49-CHEP 100X120BOIS	Packaging	00-Standard
Boxes/Layer	5	Units/Box	12 (12 x 1)
Layers/Pallet	5	Box dimensions (mm) L x w x h	598x398x302
Boxes/Pallet	25	Gross weight of box	(kg) 8.9
Units/Pallet	300	Net weight of box	(kg) 8.4
Gross weight including pallet	(kg) 250.5	Date of minimum durability	12 month
Total height including pallet	(cm) 166		

Product advantages

Sourdough bread - Part-baked - Quick-frozen (for the UK) - 700g

Ingredients (as sold)

stone-ground **wheat** flour (stone-ground **wheat** flour, calcium carbonate, iron, niacin, thiamin), water, **wheat** and **rye** sourdough 20,3% (stone-ground **wheat** flour (stone-ground **wheat** flour, calcium carbonate, iron, niacin, thiamin), water, **rye** flour, coarse **wheat** malt, caramelised malted **wheat** flour, malted **wheat** flour, **wheat** germ, **barley** malt extract), **wheat** flour (**wheat** flour, calcium carbonate, iron, niacin, thiamin), **wheat gluten**, sea salt, coarse **wheat** malt, caramelised malted **wheat** flour, malted **wheat** flour, **wheat** germ, **barley** malt extract
May contain : soya, milk, nuts, sesame seeds

Nutritional values

Nutrient	Unit	Per 100g of product as sold	Per 100g of product as consumed (baked)	Per portion (baked)	% RI* per baked product
Energy	(kJ)	1066	1106	1107	13
Energy	(kcal)	251	261	261	13
Fat	(g)	0.9	0.9	0.9	1
of which saturates	(g)	0.2	0.2	0.2	1
Carbohydrate	(g)	51.4	53.4	53.4	21
of which sugars	(g)	2.7	2.8	2.8	3
Fibre	(g)	2.4	2.5	2.5	
Protein	(g)	8.2	8.5	8.5	17
Salt	(g)	0.99	1.00	1.03	17

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

The values of the product as consumed are given as an indication, provided that the conditions of preparation and preservation mentioned are respected.

Specificities (✓ Yes, X No)

Contains alcohol	X
Suitable for vegetarians	✓
Suitable for vegans	✓
Contains pork	X
Contains artificial colours and/or flavourings*	X
Contains hydrogenated fats	X



Contains conventional palm oil and/or palm kernel oil (ingredients)	X
Contains RSPO palm oil and/or palm kernel oil (ingredients)	X
Contains conventional palm oil and/or palm kernel oil (additives and processing aids)	X
Contains RSPO palm oil and/or palm kernel oil (additives and processing aids)	X

*For bread, according to the legislation

Preparation instructions



Baking

Forced-air oven

195 degrees for 16-18 minutes



Store at -18°C

INSTRUCTIONS FOR USE

Bake at 195 degrees for 16-18 minutes

Never refreeze a product that has been thawed

This product (s) is (are) compliant with the regulations of the countries of the European Free Trade Association. For distribution in another country, an application must be made to Délifrance SA; Délifrance SA cannot be held liable if the product has been marketed in a country for which Délifrance SA has not certified its regulatory compliance.