

## Delifrance Petit Pain White Part Baked (40g) - Information

Frozen, part baked , petit bouchons with 1 cut

**TFS Product Code:** 022711  
**Suppliers Product Code:**  
**Information Last Updated:** 28/12/2023  
**Date Produced:** 04/05/2026



### Allergy Information

Key: **Contains** **May Contain**



### Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	312.00
Energy (kJ)	1323.00
Protein (g)	10.50
Carb (g)	63.60
Of Which Sugars (g)	3.30
Fat (g)	1.10
Of Which Saturates (g)	0.30
Fibre (g)	2.80
Salt (g)	1.40

### Dietary Information

Key: **Suitable for**



**Please Note:** This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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## Ingredients

WHEAT flour (WHEAT flour, calcium carbonate, iron, niacin, thiamin), water, yeast, salt, WHEAT GLUTEN, WHEAT flour, deactivated dried yeast, flour treatment agent (E300).

## Handling Information

### Directions for Use

Preheat oven to 200°C From frozen, place products onto a baking tray and bake for 5 to 8 minutes.

### Storage Instructions

keep frozen at -18°C. DO not refreeze, once thawed.

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