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Schulstad Part Baked Malted Wheat Baguettes 135g - Information

A fully baked French style malted wheat half baguette with 3 diagonal surface burst cuts on top

TFS Product Code: 032451
Suppliers Product Code:
Information Last Updated: 10/10/2024
Date Produced: 11/11/2026



Allergy Information

Key: Contains | May Contain

Sesame | Gluten | Crustaceans | Eggs | Lupin | Nuts

Milk | Celery | Sulphur Dioxide | Soya | Cereal | Peanuts

Fish | Molluscs | Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	258.00
Energy (kJ)	1093.00
Protein (g)	10.03
Carb (g)	49.93
Of Which Sugars (g)	3.10
Fat (g)	1.03
Of Which Saturates (g)	0.18
Fibre (g)	4.33
Salt (g)	0.83

Dietary Information

Key: Suitable for

Kosher | Vegetarian | Halal | Vegan

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.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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Ingredients

WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Water, Wholemeal WHEAT Flour, WHEAT Bran, Malted WHEAT Flakes (2.9%), Kibbled Malted WHEAT (2.0%), WHEAT Gluten, Yeast, Salt, Malted BARLEY Flour, Flour Treatment Agent (E300).

Handling Information

Directions for Use

Preheat oven to 200 deg C (gas mark 6). Bake product from frozen for 8-10 minutes until golden brown. For ovens with steam injection facility, inject steam for 10 seconds at start of baking.

Storage Instructions

Can be stored until the best before date if stored at -18 deg C or below. Bake from frozen. Once product is baked, we recommend consumption within 4 hours. DO NOT REFREEZE ONCE THAWED.

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