

Schulstad Baguette - White Large 22" Part Baked 230G - Information

A white, part baked baguette on average 540mm (approx. 21.1/4") in length. The product has 5 decorative top cuts and is supplied frozen for bake off by the customer.

TFS Product Code: 029960
Suppliers Product Code: 7007
Information Last Updated: 06/06/2023
Date Produced: 14/02/2026



Allergy Information

Key: Contains May Contain



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 (with Calcium, Iron, Thiamin, Niacin), Water, Yeast, Salt, 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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