



MARKETING

Thin, whole traditional, crispy baguette baked in a hearth oven. Dusted with flour and baked with steam. Slice and utilize for a crostini dish or cut into pieces and good for traditional European sandwich.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
FBFTE0L10-XXXX-20CS		00852764006275		20/10 OZ		
Brand		Brand Owner		GPC Description		
Slow Dough Bread Co		H&M Baking LLC		Bread (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
14.5 LBR	13.5 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
25 INH	12 INH	12 INH	2.08 FTQ	06x06	117 Days	-5 FAH / -2.5 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

Frozen, but three days ambient is okay -----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; SO = 'Derived from Ingredients'; NO = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - MC
- Eggs - N
- Soybean - MC
- Wheat - C
- Sesame - MC
- Molluscs - N
- Peanuts - N
- Tree - MC
- Fish - N
- Shellfish - N
- Crustaceans - N

Nutrition Facts

100 Servings per container

Serving Size 2.0 OZ

Amount Per Serving
Calories 120

	% Daily Value*
Total Fat 0.5 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 380 mg	17%
Total Carbohydrates 23 g	9%
Dietary Fiber 1 g	4%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%

Protein 4 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 0 mg	0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

Wheat Flour (wheat), Water, Sea Salt, Dry Malt (Malted Barley Flour, Wheat Flour, Dextrose), Bakers yeast, sorbitan monostearate, Yeast, sorbitan monostearate, ascorbic acid

Slow Dough Bread Co

106313 - French Baguette Flute

Thin, whole baguette



PREPARATION & COOKING SUGGESTIONS

Warm in oven for a few minutes at 350

SERVING SUGGESTIONS

Slice and utilize for a crostini dish or cut into pieces and good for traditional European sandwiches

MORE INFORMATION