



PanESCO Paysanne Demi Baguettes

Product Images



Description

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Additional Information

SKU	31603
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About Producer	PanESCO provide chefs like you, who want to excel in creativity, with the necessary support. They bring products to the table that change regularly and are based on continuous innovation: a broad range of products that offers both top-class quality and convenience. They want to inspire you with new ideas from renowned chefs and concepts from all over the globe. What's more, they want to highlight your talent and give it the attention it deserves.
Directions for use	Preheat oven to 210°C. Bake at 180°C for 14 - 16 minutes.
Accreditation, Certification and Assurance Schemes	IFS Food Standard
Defrosting guidelines	Defrost at 22°C for 15 minutes.
Energy (Kcal)	231
Energy (KJ)	978
Fat	1
of which saturates	0.2
Fibre	3.6
Freezing guidelines	Do not refreeze after defrosting.
Ingredients	WHEAT flour, water, whole WHEAT flour, yeast, iodised salt, gluten (WHEAT), malt flour (WHEAT), roasted malt flour (WHEAT), antioxidant (ascorbic acid), flour treatment agent (L-cysteine).
Brands	PanESCO
Dietary & Lifestyle	Suitable for vegetarians, Suitable for vegans, Palm Oil Free, Frozen Product
Protein	8.2
Salt	1.3
Size	125g

Pack Size	45
Storage Instructions	Store at -18°C or below.
Country of Origin	Rest of the World

