


## Product Specification Sheet

	98, Milperra Road, Revesby, 2212	Date issued:	07.07.2006
	Tel: 02 8707 7700	Revision Date:	08.10.2018
	Fax: 02 9792 7110	Page No.	1 of 2

<b>Product Code:</b>	11100	<b>Product Name:</b>	Baguette Maison
<b>Weight range:</b>	~ 310g		
<b>Length:</b>	68 cm (±2)		
<b>Width:</b>	5 cm (±1)		
<b>Height:</b>	5 cm (±1)		
<b>Shape:</b>	Cylinder		
<b>Bake Type:</b>	Par Bake		

### Ingredients

**Wheat** Flour [Contains: Thiamine, Folic Acid], Water, Iodised Salt, Yeast [Vegetable Oil, Potato Starch], Improver [**Soya** Flour, Emulsifier (472e), Inactive Dry Yeast, Flour Treatment Agent (300), Enzyme (Amylase)], Processing Aid [Canola Oil].

### Nutritional Information

Servings per package	3	
Serving size	100 g (approx. once baked)	
	Quantity per Serving	Quantity per 100g
Energy	1100 kJ	1100 kJ
Protein	7.8 g	7.8 g
Fat, total	1.4 g	1.4 g
Fat - saturated	0.2 g	0.2 g
Carbohydrate	49.9 g	49.9 g
Sugars	1.4 g	1.4 g
Sodium	539 mg	539 mg

Data source: Theoretical - i.e. By calculation

Note: All Information provided in this sheet is for the typical finished cooked product

### Allergens


	Present	Absent
<b>Gluten</b>	✓	
Crustaceans		✓
Egg		✓
Fish		✓
Milk		✓
<b>Soybeans</b>	✓	
Peanuts		✓
Tree nuts		✓
Sesame seeds		✓
Lupin		✓
Added sulphite		✓
Level of sulphite in product (mg/kg)		
Specify type of added sulphite		

**May contain: Egg, Milk, Tree nuts, Sesame Seeds and Lupin**

### Dietary

Suitable for Vegetarians

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### Storage and Shelf Life

**Par-Baked Bread:** Must be kept frozen at -18°C. Once the carton is opened, ensure the product is kept covered to prevent it from drying out.

Do not refreeze product after thawed.

Storage Conditions	Shelf Life
Frozen	9 months
Once Baked	2 days

### Thawing and Baking Instructions

**Par-Baked Bread:** Can be placed directly on trays ready to bake. Steam if available, or water spray prior to baking, to ensure a crisp golden crust.

Baking Instructions:

Baking Time from frozen (mins)	10 - 12	Baking Temperature (°C):	180-200
Baking Time from thawed (mins)	8 - 10		

### Packaging

Pack Type Sealing Method Net weight per ctn. (kg) Units per carton Cartons per layer Cartons per pallet Pallet Height (mm) Dimension of Box (L X W X H mm)	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr><td>Pallet</td></tr> <tr><td>Sello Tape</td></tr> <tr><td>7.44</td></tr> <tr><td>24</td></tr> <tr><td>4</td></tr> <tr><td>16</td></tr> <tr><td>1100</td></tr> <tr><td>750x400x255</td></tr> </table>	Pallet	Sello Tape	7.44	24	4	16	1100	750x400x255
Pallet									
Sello Tape									
7.44									
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4									
16									
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### Coding

Barcode Type of Code Method of Coding Location of Code Size of code	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr><td>934150400-0006</td></tr> <tr><td>Best Before Date</td></tr> <tr><td>sticker</td></tr> <tr><td>bottom side of carton</td></tr> <tr><td>Height : 26 mm Length : 40 mm</td></tr> </table>	934150400-0006	Best Before Date	sticker	bottom side of carton	Height : 26 mm Length : 40 mm
934150400-0006						
Best Before Date						
sticker						
bottom side of carton						
Height : 26 mm Length : 40 mm						

### Country of origin

