

BOULART®

EUROPEAN TRADITION DEMI-BAGUETTE



**Fully
baked
and frozen.**



EUROPEAN TRADITION DEMI-BAGUETTE

A big twist on a delicious classic - our demi-baguette tradition is perfect for creating the biggest and best sandwiches.

Product code: 12201

Flavor: ○ Original

Units per case: 40

Calories per

56 g portion: 140

Weight: 6 oz / 170 g

Complete frozen shelf life: 365 days

TECHNICAL	MINIMUM	TARGET	MAXIMUM
LENGTH	23 cm / 9.05"	25 cm / 9.8"	27 cm / 10.6"
WIDTH	6 cm / 2.4"	7 cm / 2.75"	8 cm / 3.15"
THICKNESS	5 cm / 2"	6 cm / 2.4"	7 cm / 2.75"

Low in fat
No sugar added
Good source of iron
Free of trans fats
No additives or preservatives
Vegan



HANDLING INSTRUCTIONS:

This product is fully baked and blast frozen, not par-baked.

Method 1 (preferred method)

Place the bread directly from freezer to oven at 375°F for 5-7 minutes. Let it rest 15 minutes to complete the thawing process.

Method 2

Let the bread thaw for 1 to 2 hours at room temperature and enjoy.

AVAILABLE WITH BAG:

CAD code: 14201 ○



BOULART®

To know more
about our products,
and where to find them,
or for sale inquiries visit:
www.boulart.com

CONTACT US AT:

T 1 866 631 4040
E info@boulart.com