

BOULART.®

# WHOLE GRAIN CIABATTA DEMI-BAGUETTE



Whole grain,  
Whole lot of  
flavor!

# WHOLE GRAIN CIABATTA DEMI-BAGUETTE

Our Whole Grain Ciabatta Demi-Baguette is loaded with hearty grains for a delicious twist on our Original flavor. Enjoy it warmed up or toast it for an extra crunch!

**Product code:** 22103

**Flavor:**  Whole Grain

**Units per case:** 36

**Calories per**

**58g portion:** 140

**Weight:** 6.2 oz / 175 g

**Complete frozen shelf life:** 270 days / 9 months

TECHNICAL	MINIMUM	TARGET	MAXIMUM
LENGTH	24 cm / 9.5"	25.5 cm / 10"	27cm / 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 8-10 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 BAGS:

CAD code: 24506 

USA code: 23506 



To know more  
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[www.boulart.com](http://www.boulart.com)

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