

BOULART®

ORIGINAL CIABATTA BAGUETTE



The measuring
stick for all
things bread.



ORIGINAL CIABATTA BAGUETTE

We don't just make traditional breads, we create our own unique varieties. The Ciabatta Baguette is a Boulart creation and our signature product, combining the classic French Baguette shape with the famous Italian recipe.

Product code: 22100
Flavor: ○ Original
Units per case: 18
Calories per 54g portion: 130
Weight: 11.5 oz / 325 g

Complete frozen shelf life: 270 days / 9 months

TECHNICAL	MINIMUM	TARGET	MAXIMUM
LENGTH	48 cm / 18.9"	50 cm / 19.7"	52cm / 20.5"
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: 24100 ○
 USA code: 23100 ○

FLOW PACK:

CAD code: 28100 ○
 USA code: 27100 ○



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