



LA BREA

015387 - Bread French Baguette Demi 02125

A hearth-baked short baguette made with La Brea Bakery starter. The flavor profile is that of a French bread made with a small quantity of levain, which creates the mild taste of long natural fermentation. The bread is a rounded cylinder (flat on the side where it is baked on the hearth), golden brown with the three distinct cuts on the top. The bottom of the roll is lightly dusted with semolina. The interior of the roll is soft and shows the random open cell structure typical of well-fermented bread dough. The aroma of the bread is a combination of baked notes and yeast fermentation. Distributed as parbaked and frozen, ready to be final baked and served.



* Benefits

Non GMO Project Verified. Certified Kosher Parve.

Nutrition Facts

Servings per Container **96**
Serving size **1/2BAGUETTE (57g)**

Amount per serving
Calories 170

	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 400mg	17%
Total Carbohydrate 34g	12%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 10mg	1%
Iron 2.3mg	13%
Potassium 60mg	1%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients

INGREDIENTS: UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CONTAINS 2% OR LESS OF: SOUR CULTURE, SALT, SEMOLINA, YEAST, ENZYMES. CONTAINS: WHEAT. MADE IN A FACILITY THAT ALSO PROCESSES EGGS, MILK, PEANUTS, SESAME, SOY AND TREE NUTS (MACADAMIA NUTS, PECANS AND WALNUTS).

Allergens

Contains:



wheat

Handling Suggestions

Frozen parbaked baguettes are bulk packed in a cardboard case lined with a poly bag. Liner is folded over to cover baguettes. Case is taped closed on top and bottom. Keep Frozen; Shelf Life After Bake: 4 days; Shelf Life After Defrost: 4 days; After Bake Storage Type: Ambient; After Defrost Storage Type: Ambient

Serving Suggestions

Allow product to cool for 20 minutes before serving.

Prep & Cooking Suggestions

Thaw and sell. For a crispier golden crust, follow baking instructions below. BAKING INSTRUCTIONS: Bake at 375F (190C). Bake Time from Frozen* (Recommended): 10-12 minutes. Bake Time from Thaw: 8-10 minutes. After baking cool for 15 minutes before serving.* Times and temperatures are dependent upon size of the item and oven conditions.

Product Specifications

Brand	Manufacturer
LA BREA	Aryzta, LLC

MFG #	SPC #	GTIN	Pack	Pack Desc.
02125	015387	10781421021252	1	1 / 48 / 4.0 ONZ

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
16lb	14lb	No	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.56in	15.69in	7.44in	1.59ft3	5x12	274DAYS	-10°F / 10°F



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Nutrition Analysis - By Serving

Calories	170	Total Fat	0.5g	Sodium	400mg
Protein	6	Trans Fats	0g	Calcium	10mg
Total Carbohydrates...	34g	Saturated Fat	0g	Iron	2.3mg
Sugars	0g	Added Sugars	0g	Potassium	60mg
Dietary Fiber	1g	Polyunsaturated Fat	0g	Zinc	0
Lactose		Monounsaturated Fat	0g	Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

