



3X6 SLICED CIABATTA BREAD

CA

CODE : 52687

GTIN : 10057483526876

TEMPORARY SPECIFICATIONS
REVISION 03 (18-03-2022)

WEIGHT : 110 g / 3.9 oz

BAKING : BAKED

UNIT/CASE : 48

INGREDIENTS LIST

Unbleached enriched flour, Water, Sea salt, Canola oil, Dried vinegar, Yeast, Malted barley flour, Malted wheat flour, Ascorbic acid, Foods enzymes (xylanase, glucose-oxydase, lipase, alpha-amylase).

ALLERGENS

Contains: Wheat and Barley. May contain: Sesame and Soy.

DELIVERED PRODUCT



BAKED PRODUCT



PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	cooked
IN	5.71	6.1	6.5	1.77	1.97	2.17	2.95	3.15	3.35	3.9 oz	3.5 oz
CM	14.5	15.5	16.5	4.5	5	5.5	7.5	8	8.5	110 g	100 g

SCARIFICATION SHAPE : STRAIGHT

QUANTITY OF SCARIFICATIONS : 1

STORAGE

Shelf life cooked product : 4 day(s)

Location shelf life cooked product : FRIDGE

Freezer shelf life :365 day(s)

Recommended shelf conditions cooked product :

Preserve at a refrigerated temperature of 34-40°F (1-4 °C) in a closed packaging avoiding humidity absorption.

Freezing recommendations :

Store in original packaging at stable recommended storage conditions.

Storage temperature of freezer :

Maintained freezer temperature between 10 °F and -12 °F (-12 °C and -24 °C).

Nutrition Facts

Valeur nutritive

Per 1 unit (100 g) / pour 1 unité (100 g)

	% Daily Value*
	% valeur quotidienne*
Calories 310	
Fat / Lipides 3.5 g	5 %
Saturated / saturés 0.4 g	2 %
+ Trans / trans 0 g	
Carbohydrate / Glucides 58 g	
Fibre / Fibres 3 g	11 %
Sugars / Sucres 1 g	1 %
Protein / Protéines 11 g	
Cholesterol / Cholestérol 0 mg	
Sodium 850 mg	37 %
Potassium 125 mg	3 %
Calcium 20 mg	2 %
Iron / Fer 3.5 mg	19 %

*5% or less is a little, 15% or more is a lot

*5% ou moins c'est peu, 15% ou plus c'est beaucoup

COOKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	4-5 MIN
	TEMPERATURE	210°C (410°F)
PRECAUTIONS		COOKING MAY VARY ACCORDING TO OVEN MODEL
		Raw and Ready to bake products must be baked to reach an internal temperature of 77°C (171°F) for minimum 2 minutes.