

CEREALS PAVE HERITAGE' 450G x20 Frozen part-baked



Suggestion of presentation

PRODUCT DESCRIPTION

Speciality bread

Technology : Part baked

Physical criteria		20 Pavés Cereals, frozen part-baked. Square ends, bursted sides, topping seeds
That sold such weight (g)	450,00 (435/490)	This box contains 20 bags with the following languages : French, Dutch, German, Italian, Polish
Length (cm)	30 (-3/+2)	
Width (cm)	10 (-1/+1)	

GTIN/EAN product :	03291810079493	GTIN/EAN cardboard :	3291811131473
Palletizing	30-Pal. 80x120	Packaging	00-Standard
Cartons / layer	4	Pieces / carton	20 (20 x 1)
Layers / pallet	6	Dim. L x w x h mm cardboard	598x398x324
Cartons / pallet	24	Net weight of the carton (kg)	9.000
Units / pallet	480	Gross weight of the carton (kg)	9.796
Weight net pallet (kg)	23	Minimum durability	12 Month
Gross weight, including pallet (kg)	258.104		
Overall - included palette (cm) height	209.4		
Dimension palette	80 x 120		

SELLING POINTS

The Pavés Cereals are part-baked in our natural stone oven. They are made from a recipe which gives a golden and crispy crust, a brown-coloured crumb, soft and aerated with a light taste of sourdough and cereal undertones. Their seed topping enhances the crispness and brings out their toasted and fruity flavours. A long bulk fermentation allows the aroma to develop along with the aerated crumb, typical of rustic breads.

INGREDIENTS (AS SOLD)

wheat flour, water, **rye** and **wheat** sourdough (water, **rye** flour, malted **wheat** flour, stabilizer: E415), brown flax seeds, **sesame seeds**, sunflower seeds, **wheat gluten**, salt, **durum wheat** semolina, **oat** flakes, yeast, malted **wheat** flakes, **barley** flour, emulsifier: E472e, roasted **barley** malt, flour treatment agent: E300. **cereals**: 68,5% - Seeds: 8%.

May contain **nuts**, **milk** and **soya**.

Although every care has been taken in the manufacture of this product, vegetable remnants may be present.

NUTRITIONAL VALUES

	Per 100 g of sold product	Per 100 g of product as consumed (Baked)	Per product	% RI* per baked product
Energy (kJ)	1217	1388	5477	65
Energy (kcal)	288	329	1296	65
Fat (g)	5.1	5.8	23	33
of which saturates (g)	0.8	0.9	3.6	18
Carbohydrate (g)	47	53.7	211.5	81
of which sugars (g)	1	1.2	4.5	5
of which starch (g)	0	0	0	0
Fibre (g)	4.6	5.2	20.7	83
Protein (g)	11.3	12.9	50.9	102
Salt (g)	1.60	1.80	7.2	120

*RI: reference intake of an average adult (8400kJ/2000kcal)

CHARACTERISTICS

- | | |
|----------------------|-------------------------|
| ✓ Vegetarian product | ✓ Fat-free hydrogenated |
| ✓ Pork-free | ✓ No GM labelling |
| ✓ Non-alcoholic | ✓ Without ionization |



Conservation



Baking

Forced air furnace 13-15 min to 220 °C

OPERATING TIPS :

14-16 min

210°C PREHEAT THE OVEN AT 210°C

FROM FROZEN, PLACE THE PRODUCTS ON BAKING TRAYS.

5 TO 7 SECONDS OF STEAM (OR 1 INJECTION) WHEN PRODUCT IS IN THE OVEN

CONSERVATION :

Leave to cool before placing in the packaging.