

LONG SMALL BREAD SOFT 100G x70 PRESLICED BAKED ET VOILA!

PRODUCT DESCRIPTION

Speciality bread

Technology : Fully Baked

Physical criteria

That sold such weight (g) 100,00 (+/-)
Length (cm) 22 (+/-)

70 long small breads 100g, pre-sliced, baked, frozen,
Et Voila ! branded

GTIN/EAN product :

03291810088662

GTIN/EAN cardboard :

3291811144114

Palletizing

10-Pal. 100x120

Packaging

00-Standard

Cartons / layer

5

Pieces / carton

70 (70 x 1)

Layers / pallet

5

Dim. L x w x h mm cardboard

600x400x325

Cartons / pallet

25

Net weight of the carton (kg)

7.000

Units / pallet

1750

Gross weight of the carton (kg)

7.800

Weight net pallet (kg)

27

Minimum durability

12 Month

Gross weight, including pallet (kg)

222

Overall - included palette (cm) height

177.5

Dimension palette

100 x 120

SELLING POINTS

A long small bread, perfect for sandwiches.
Baked and pre-sliced for more convenience, its softness makes this bread perfect for hot-dog-type products.

INGREDIENTS (AS SOLD)

wheat flour, water, yeast, **milk whey** powder, dextrose, salt, **wheat gluten**, flour treatment agent: E300.
May contain **sesame seeds**.

NUTRITIONAL VALUES

	Per 100 g of sold product	Per 100 g of product as consumed (Baked)	Per product	% RI* per baked product
Energy (kJ)	1238	1238	1238	15
Energy (kcal)	292	292	292	15
Fat (g)	1	1	1	1
of which saturates (g)	0.1	0.1	0.1	1
Carbohydrate (g)	60.2	60.2	60.2	23
of which sugars (g)	3.3	3.3	3.3	4
of which starch (g)	57	57	57	32
Fibre (g)	3.3	3.3	3.3	13
Protein (g)	8.9	8.9	8.9	18
Salt (g)	0.98	0.98	1	16

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

CHARACTERISTICS

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



Conservation



Baking

Forced air furnace 2-3 min to 220 °C

OPERATING TIPS :

2-3 min

210°C Easy to use. 2 methods of preparation :

* Without oven : defrost about 30 min, then serve.

* With oven : from frozen, place the breads for 2 to 3 min in the oven at 220°C.

Do not refreeze once thawed.