

BREAD, FRENCH BAGUETTE

Rustic French baguette made simply with flour, water, sea salt and yeast.



ITEM #: 9898 | NET WT: 12oz | PACK SIZE: 20/case

INSTRUCTIONS:

- Keep bread frozen until needed.
- When ready, remove breads for daily production, place loaves on parchment paper/pan and allow to THAW at room paper temperature for 1-2 hours.
- Pre-heat oven to 375 degrees.
- Bake 5-10 minutes until crust is refreshed & product is warm throughout.
- Allow bread to cool completely before moving to bread station.
- At the end of the day, pull all unsold bread. Place into a poly bag & seal.
- Merchandise the next morning in poly bag on a shelf or table.
- Do not place the "day-old" bread on your bread bar!



BAKING TEMPERATURE 375°

BAKE TIME 5-10 MINUTES

THAW, PREP & BAKE

INGREDIENTS:

Flour (wheat flour, malted barley flour), water, contains less than 2% of the following: sea salt and dried yeast. Contains Wheat.
Made on shared equipment with Milk, Egg and Tree Nuts. Made in a facility that processes peanuts.

SERVING SUGGESTIONS:

This crusty, chewy, traditional baguette is the perfect companion to your favorite cheese and spreads or served alongside savory soups and salads.

BAKE THE PERFECT LOAF:

Take into account that oven temperatures will vary. Watch closely until you have the suitable time and temperature for baking the perfect loaf!



Perfectly Baked



Overly Baked

Nutrition Facts

Serving Size 2oz (57g/3-inch slice)
Servings Per Container 6

Amount Per Serving
Calories 130 Calories from Fat 0

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 370mg	15%
Total Carbohydrate 28g	9%
Dietary Fiber <1g	4%
Sugars <1g	

Protein 4g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 10%
Thiamin 15%	• Riboflavin 10%
Niacin 10%	• Folate 15%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrates 4 • Protein 4

For more information, serving suggestions and recipes, contact Companion Customer Care at:

314.352.4770 | customer care@companionstl.com | companionbaking.com