

BOULART®

EUROPEAN TRADITION BAGUETTE



Simple
ingredients
big flavor!



EUROPEAN TRADITION BAGUETTE

Everyone loves a classic. With butter, cheese, or tapenade, our tradition baguette is ever-versatile and always delicious.

Product code: 12100
Flavor: ○ Original
Units per case: 20
Calories per
54 g portion: 140
Weight: 11.5 oz / 325 g

TECHNICAL	MINIMUM	TARGET	MAXIMUM
LENGTH	48 cm / 18.9"	50 cm / 19.7"	52 cm / 20.5"
WIDTH	7 cm / 2.75"	8 cm / 3.15"	9 cm / 3.55"
THICKNESS	4 cm / 1.6"	5 cm / 2"	6 cm / 2.4"

Low in fat
 No sugar added
 Good source of iron
 Free of trans fats
 Vegan



HANDLING INSTRUCTIONS:

This product is fully baked and blast frozen, not par-baked.

Method 1 (preferred method)

Place the bread directly from freezer to oven at 375°F for 8-10 minutes. Let it rest 15 minutes to complete the thawing process.

Method 2

Let the bread thaw for 1 to 2 hours at room temperature and enjoy.

AVAILABLE WITH BAGS:

CAD code: 14100 ○
 USA code: 13100 ○

FLOW PACK:

CAD code: 28102 ○
 USA code: 27102 ○



BOULART®

To know more
 about our products,
 and where to find them,
 or for sale inquiries visit:
www.boulart.com

CONTACT US AT:

T 1 866 631 4040
 E info@boulart.com