

BOULART®

# SEALED ORIGINAL EUROPEAN BAGUETTE



A taste  
of tradition

# SEALED ORIGINAL EUROPEAN BAGUETTE

Our original European Baguette is made with simple high-quality ingredients and is now available fully sealed. Long and thin, soft and delicious, we know our baguette measures up.

**CAD code:** 28102  
**USA code:** 27102  
**Flavor:** ● Original  
**Units per case:** 20  
**Calories per 54g portion:** 140  
**Weight:** 11.46 oz / 325 g

| TECHNICAL | MINIMUM        | TARGET        | MAXIMUM       |
|-----------|----------------|---------------|---------------|
| LENGTH    | 48 cm / 18.72" | 50 cm / 19.5" | 52cm / 20.28" |
| WIDTH     | 7 cm / 2.73"   | 8 cm / 3.12"  | 9 cm / 3.51"  |
| THICKNESS | 4 cm / 1.56"   | 5 cm / 1.95"  | 6 cm / 2.34"  |

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



## HANDLING INSTRUCTIONS:

**This product is fully baked and frozen.**

Take what is needed from the freezer and let thaw on a flat surface for 30 minutes to 1 hour.

### Consumer education

For a warm and crusty bread, let customers know they can place it in the oven at 375°F for a few minutes (see instructions on packaging for details).

Bread must be removed from packaging before baking.

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To learn more about our products and where to find them, or for sales inquiries, visit:

**boulart.com**

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