

BOULART®

WHOLE GRAIN CIABATTA DEMI-BAGUETTE



Whole grain,
Whole lot of
flavor!



WHOLE GRAIN CIABATTA DEMI-BAGUETTE

Our Whole Grain Ciabatta Demi-Baguette is loaded with hearty grains for a delicious twist on our Original flavor. Enjoy it warmed up or toast it for an extra crunch!

Product code: 22103
Flavor: 🟡 Whole Grain
Units per case: 36
Calories per 58g portion: 140
Weight: 6.2 oz / 175 g

TECHNICAL	MINIMUM	TARGET	MAXIMUM
LENGTH	24 cm / 9.5"	25.5 cm / 10"	27cm / 10.6"
WIDTH	6 cm / 2.4"	7 cm / 2.75"	8 cm / 3.15"
THICKNESS	5 cm / 2"	6 cm / 2.4"	7 cm / 2.75"

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: 24506 🟡

FLOW PACK:

USA code: 27506 🟡



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