

BOULART®

# CIABATTA DEMI-BAGUETTE



**Half the baguette,  
all of the flavour.**



# CIABATTA DEMI-BAGUETTE

Our signature Ciabatta recipe is a smaller format.  
Perfect for small gatherings or to share with  
your best friend. Made with simple ingredients,  
what's not to love?

**Product code:** 23200  
**Flavor:** ○ Original  
**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: 24507 ○  
USA code: 23507 ○

## FLOW PACK:

CAD code: 28507 ○  
USA code: 27507 ○



**BOULART®**

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