

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

**Complete frozen shelf life:** 270 days / 9 months

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  
 No additives or preservatives  
 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 ○  
 USA code: 23506 ○



To know more about our products, and where to find them, or for sale inquiries visit:  
[www.boulart.com](http://www.boulart.com)

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