

BOULART®

# WHOLE GRAIN CIABATTA LOAF



Perfect to share!



# WHOLE GRAIN CIABATTA LOAF

This loaf is made using simple ingredients which includes a delicious blend of whole grains. This bread works for both sweet and savoury recipes thanks to its neutral flavour profile.

**Product code:** 23402  
**Flavor:** ○ Whole Grain  
**Units per case:** 12  
**Calories per 50g portion:** 120  
**Weight:** 15.9 oz / 450 g

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

TECHNICAL	MINIMUM	TARGET	MAXIMUM
LENGTH	18 cm / 7.1"	19.5 cm / 7.7"	21 cm / 8.3"
WIDTH	16 cm / 6.3"	17.5 cm / 6.9"	19 cm / 7.5"
THICKNESS	6 cm / 2.35"	7 cm / 2.75"	8 cm / 3.15"

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 10-12 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: 23403 ○  
 USA code: 23403 ○



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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