

BOULART®

# FRENCH BAGUETTE



Our french baguette is as versatile as it is delicious.



# FRENCH BAGUETTE

Everyone loves a classic. With butter, cheese, or tapenade, our French baguette is ever-versatile and always delicious.

**Product code:** 12102  
**Flavor:**  Original  
**Units per case:** 22  
**Calories per 54g portion:** 130  
**Weight:** 11.5 oz / 325 g

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

TECHNICAL	MINIMUM	TARGET	MAXIMUM
LENGTH	50 cm / 19.7"	53 cm / 20.9"	57 cm / 22.4"
WIDTH	5 cm / 2"	6 cm / 2.4"	7 cm / 2.75"
THICKNESS	3.5 cm / 1.4"	4 cm / 1.6"	5 cm / 2"

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: 14101  
 USA code: 13101



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

## CONTACT US AT:

T 1 866 631 4040  
 E [info@boulart.com](mailto:info@boulart.com)