



# 1927 3002 • FROZEN CEREAL BREAD LAYERS



2 SKU / box 1250 g / SKU 300X400 mm frozen  
5 bread layers/SKU

Made in Agen, at the heart of the Lot et Garonne

- The perfect foundation for your creativity!
- Optimal yield : no crust, no losses
- a sheet to separate each bread layer : thawing possible per layer
- Maximum practicality: thawing on the plate, easy cutting



Last update :  
01/02/2024

## PRODUCT INFORMATION

### FROZEN CEREAL BREAD LAYERS

Cereal bread layers; beige/amber colour with cereal and seed pieces; typical cereal bread taste ; soft and moist texture with crunchy seeds ; contains oat, millet, flaxseed, corn, wheat flour and rye flour.

## RECIPE DETAILS

### Ingredients

Wheat flour (wheat flour, wheat gluten, malted wheat flour), water, sunflower oil, yeast, rolled oats 2.7%, sugar, wheat gluten, millet seeds 2.1%, skimmed milk powder, brown flaxseeds 1.9%, corn flour 1.7%, rye flour 1.4%, salt, broad bean flour, emulsifier : E471 and E481, acidity regulator : E330, malt barley 0.1%, antioxidant : E300.

### Allergy advice

Contains : gluten, milk

May contain traces of : egg, soya, sesame seeds, celery, nuts, mustard.

### Ionisation

Non-ionised product containing no ionised ingredients in accordance with directive 1999/2 of 22 February 1999.

### OGM

GMO-free in the product according to the 1829/2003 and 1830/2003 Regulation

### Certification

IFS, BRC

## NUTRITION

	For 100g
Energy (kj)	1170
Energy (kcal)	278
Fat (g)	6,6
of which saturates (g)	0,8
Carbohydrate (g)	43
Of which sugars (g)	4,5
Protein (g)	9,5
Salt (g)	0,99

## PREPARATION GUIDELINES

Without thawing, lay your bread flat on a rigid rack before working.

Butter, spread or place the ingredients of your choice.

Cut out the plate by varying the shapes.

After thawing and maintaining at 4°C, the product can be stored for up to 24 hours under film





## STORAGE GUIDELINES

	Before thawing		After thawing	
	Transport	Storage	In the fridge	Room temperature
Temperature	minimum -18 °C		0°C/+4°C	-
Shelf life	Best Before Date : 18 months		24 hours	-

NEVER REFREEZE ONCE DEFROSTED (THAWED)



## PACKAGING



Component & Material	Component	Material	Ext. Dimensions (mm)	Packaging weight (g)
Primary	Plastic film	-	-	-
	5 layers / unit	-	-	-
Secondary	Box of 2 units	-	-	-



## LOGISTIC VALUES

	Sales unit	Case	Pallet
EAN	3251511927004	03251511927011	03251511927035
Net weight (kg)	1,250	2,500	275
Gross weight (kg)	1,300	2,800	333
L x w x h (mm)	400x300x50	410x316x103	1200x800x1730
Nb of sales units	1	2	220

	Pallet configuration				
	Nb cases/layer	Nb layers/pallet	Nb Boxes/pallet	Nb Sales unit/pallet	Maximum height (mm)
80*120	22	5	110	220	1730
100*120 high	24	5	120	240	1730
100*120 low (UK)	24	4	96	192	1414

PACKAGER CODE : 47.091 A