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Delifrance Petit Pain Farmhouse Part Baked (60g) - Information

Frozen, Part baked small paysan breads with 1 top cut.



TFS Product Code: 033027
Suppliers Product Code:
Information Last Updated: 30/06/2026
Date Produced: 04/11/2026

Allergy Information

Key: Contains | May Contain

Sesame | Gluten | Crustaceans | Eggs | Lupin | Nuts

Milk | Celery | Sulphur Dioxide | Soya | Cereal | Peanuts

Fish | Molluscs | Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	267.00
Energy (kJ)	1132.00
Protein (g)	11.00
Carb (g)	51.00
Of Which Sugars (g)	2.50
Fat (g)	1.20
Of Which Saturates (g)	0.20
Fibre (g)	4.20
Salt (g)	1.30

Dietary Information

Key: Suitable for

Kosher | Vegetarian | Halal | Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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Ingredients

Wheat flour 48.9% (wheat flour, calcium carbonate, niacin, iron, folic acid, thiamin), water, wheat flour 9.5%, rye flour 8%, wheat gluten, yeast, salt, deactivated and dehydrated rye sourdough 0.8% (rye co-products, starters), roasted wheatgerms, deactivated dried yeast, roasted barley malt, flour treatment agent (E300).

Handling Information

Directions for Use

Preheat oven to 230°C. From frozen, place the products onto a baking tray and bake in the oven for 9-11 minutes. Addition of 5 to 7 seconds of steam (or 1 injection) when the products are in the oven.

Storage Instructions

Keep frozen -18°C. Do not refreeze once thawed.

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