

## Schulstad Part Baked Malted Wheat Baguettes 135g - Information

A fully baked French style malted wheat half baguette with 3 diagonal surface burst cuts on top

**TFS Product Code:** 032451  
**Suppliers Product Code:**  
**Information Last Updated:** 10/10/2024  
**Date Produced:** 05/08/2026



### 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)          | 258.00        |
| Energy (kJ)            | 1093.00       |
| Protein (g)            | 10.03         |
| Carb (g)               | 49.93         |
| Of Which Sugars (g)    | 3.10          |
| Fat (g)                | 1.03          |
| Of Which Saturates (g) | 0.18          |
| Fibre (g)              | 4.33          |
| Salt (g)               | 0.83          |

### 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.

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## Ingredients

WHEAT Flour (with Calcium, Iron, Niacin, Thiamin), Water, Wholemeal WHEAT Flour, WHEAT Bran, Malted WHEAT Flakes (2.9%), Kibbled Malted WHEAT (2.0%), WHEAT Gluten, Yeast, Salt, Malted BARLEY Flour, Flour Treatment Agent (E300).

## Handling Information

### Directions for Use

Preheat oven to 200 deg C (gas mark 6). Bake product from frozen for 8-10 minutes until golden brown. For ovens with steam injection facility, inject steam for 10 seconds at start of baking.

### Storage Instructions

Can be stored until the best before date if stored at -18 deg C or below. Bake from frozen. Once product is baked, we recommend consumption within 4 hours. DO NOT REFREEZE ONCE THAWED.

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