



## French Baguette #50039

The epitome of the French countryside. A thin, long baguette that has a thin, crackly crust, and soft, chewy interior.

<b>Nutrition Facts</b>	
Serving Size 1.75 oz. (50g)	
Servings Per Container 14	
Amount Per Serving	
<b>Calories</b> 110	Calories from Fat 0
% Daily Value*	
<b>Total Fat</b> 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 310mg	13%
<b>Total Carbohydrate</b> 23g	8%
Dietary Fiber less than 1g	3%
Sugars 0g	
Protein 4g	
Vitamin A 0%	Vitamin C 6%
Calcium 0%	Iron 8%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

### Product Dimensions

**Length:** 21"

**Width:** 2"

**Height:** 1¾"

**Unit Weight:** 12 oz.

### Packaging Specifications

**Loaves per Case:** 24 – 2 packs of 12

**Net Case Weight:** 18 lbs.

**Gross Case Weight:** 20 lbs.

**Case Dimensions:** 22" x 16" x 11½"

**Case Cube:** 2.3

**Pallet Configuration:** 6 Ti / 6 Hi

**Cases per Pallet:** 36

**UPC Code:** 10707043500395

### Product Handling

**Keep Frozen Until Ready to Use**

**Baking Instructions:** Place in 400° oven for 5-7 minutes

**Frozen Shelf Life:** 180 days

**Thawed Shelf Life:** 1-2 days

**Ingredients:** Enriched wheat flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, salt, enzymes (monoglycerides, guar gum, modified cornstarch, soybean oil, amylase), malt barley flour (malted barley flour, soy flour, soybean oil), yeast. Produced on common equipment with dairy & egg.