










Garnished loaves

	Code	Designation	Weight before baking grams	Length cm	Quantity per box	Boxes per pallet
	100070	Onion loaf	350	27	20	☐
	100053	Black olive loaf	350	27	20	☐
	100033	Black olive roll	40	8,5	150	☐
	100044	Green olive roll	40	8,5	150	☐
	100071	Walnut loaf	350	27	20	☐
	260060	Medium-size loaf with walnuts	440	28	12	☐
	260024	Medium-size loaf with walnuts	280	22	20	☐
	100056	Club loaf with walnuts	140	26	45	☐
	260025	Walnut roll	60	11	100	☐
	260026	Walnut roll	40	8,5	150	☐
	100054	Loaf with herbs of Provence	350	27	20	☐
	260027	Club loaf with herbs of Provence	140	26	40	☐
	100045	Roll with herbs of Provence	40	8,5	150	☐
	100046	Raisin roll	40	8,5	150	☐

Pallets: 80cm x 120cm

☐ (36 boxes per pallet)



Code	Designation	Approximate weight after baking	Baking times		Composition
			frozen	defrosted	
		grams	minutes	minutes	
100070	Onion loaf	300	42/45	35/40	Type 55 wheat flour, water, onions 6%, country premix 5% (rye flour, disactivated rye leaven, gluten, bran, wheat flour, emulsifier: E471, antioxidant: E300), salt, yeast
100053	Black olive loaf	300	42/45	35/40	Type 55 wheat flour, water, black olives 8%, country premix 5% (rye flour, disactivated rye leaven, gluten, bran, wheat flour, emulsifier: E471, antioxidant: E300), yeast, salt
100033	Black olive roll	30	14/16	13/15	“
100044	Green olive roll	30	14/16	13/15	Type 55 wheat flour, water, semolina, green olives 8%, salt, yeast, gluten, antioxidant: E300
100071	Walnut loaf	300	42/45	35/40	Type 55 wheat flour, water, walnuts 7%, country premix 5% (rye flour, disactivated rye leaven, gluten, bran, wheat flour, emulsifier: E471, antioxidant: E300), salt, yeast
260060	Medium-size loaf with walnuts	390	42/45	35/40	“
260024	Medium-size loaf with walnuts	230	35/40	30/35	“
100056	Club loaf with walnuts	110	22/25	20/22	“
260025	Walnut roll	50	16/18	15/17	“
260026	Walnut roll	30	14/16	13/15	“
100054	Loaf with herbs of Provence	300	42/45	35/40	Type 55 wheat flour, water, country premix 5% (rye flour, disactivated rye leaven, gluten, bran, wheat flour, emulsifier: E471, antioxidant: E300), herbs of Provence 1%, salt, yeast
260027	Club loaf with herbs of Provence	110	20/23	18/21	Type 55 wheat flour, water, yeast, salt, mixed herbs 1.5%, disactivated leaven, antioxidant: E300
100045	Roll with herbs of Provence	30	14/16	13/15	Type 55 wheat flour, water, country premix 5% (rye flour, disactivated rye leaven, gluten, bran, wheat flour, emulsifier: E471, antioxidant: E300), herbs of Provence 1%, salt, yeast
100046	Raisin roll	30	14/16	13/15	Type 55 wheat flour, water, rye premix 12% (rye flour, gluten, buckwheat fibres, disactivated rye leaven, wheat flour, emulsifier: E471, antioxidant: E300), raisins 6%, salt, yeast

**Baking temperature****175-180 °C**

If the dough is frozen, pre-heat to 230°C. As soon as it is put into the oven, adjust the thermostat to the prescribed temperature (175 to 180°C). If it is defrosted, bake directly at this temperature.

**When is it ready to take out of the oven?**

Have a good look at the colour of the crust. The crust viewed at the cross section should be golden brown. The baking times indicated are provided as general guidelines only. Actual times may vary in function of the type of oven, weather conditions, or... the customers' preferences.

**Storage**

At - 18 °C (- 0.4 °F). Best before date 12 months after manufacture.