

# Miscellaneous loaves



	Code	Designation	Weight before baking	Length	Quantity per box	Boxes per pallet
			grams	cm		
	100042	Viennese loaf	230	52	23	□
	100062	Small Viennese loaf	105	23	45	□
	260059	Viennese roll	60	11	100	□
	260052	Ring loaf	550	25	9	□
	260080	Ring loaf	250	22	22	□
	260053	Crown loaf	440	25	9	□
	100061	Poppy seed loaf	350	27	20	□
	100073	Oriental loaf	350	19	20	□
	100075	Sodium-free baguette	250	55	30	□
	100076	"Rustic" loaf	280	24	30	◆
	100041	Bagnat loaf	150	14	36	□
	260076	White Panini	120	26	40	□
	260075	Olive oil Panini	120	26	40	□
	100028	Rustic "pavé"	800	50	10	◆
	100029	Rustic "pavé"	450	30	15	◆
	100031	Rustic round country loaf	680	21	10	◆
	100030	Twist	450	30	15	◆
	100002	Family size ciabatta	280	28	20	□
	100001	Sandwich ciabatta	160	27	44	□
	100000	Hostellerie ciabatta	75	12	78	□
	100003	Mini ciabatta	45	7	80	□

Pallets: 80cm x 120cm

◆ (24 boxes per pallet), □ (36 boxes per pallet).



Code	Designation	Approximate weight after baking grams	Baking times		Composition
			frozen minutes	defrosted minutes	
100042	<b>Viennese loaf</b>	200	15/17	13/15	Type 55 wheat flour, water, viennese premix 12% (wheat flour, sugar, powdered butter, gluten, powdered milk, dextrose, colorants: E102, E124, powdered egg, emulsifiers: E472e, E471, antioxidant: E300, aroma, wheat malt flour), yeast, salt
100062	<b>Small Viennese loaf</b>	90	15/17	13/15	“
260059	<b>Viennese roll</b>	60	16/18	15/17	“
260052	<b>Ring loaf</b>	500	32/37	30/35	Type 55 wheat flour, water, yeast, salt, disactivated leaven, antioxidant: E300
260080	<b>Ring loaf</b>	200	20/23	18/20	“
260053	<b>Crown loaf</b>	390	30/35	28/33	“
100061	<b>Poppy seed loaf</b>	300	42/45	35/40	Type 55 wheat flour, water, poppy seeds 1%, salt, yeast, disactivated leaven, antioxidant: E300
100073	<b>Oriental loaf</b>	300	42/45	35/40	Type 55 wheat flour, water, semolina, salt, yeast, gluten, sesame seeds 1%, antioxidant: E300
100075	<b>Sodium-free baguette</b>	200	18/22	18/21	Type 55 wheat flour, water, yeast, disactivated leaven, gluten, antioxidant: E300
100076	<b>"Rustic" loaf</b>	230	38/42	33/37	Type 55 wheat flour, water, country premix 1,7% (rye flour, disactivated rye leaven, gluten, bran, wheat flour, emulsifier: E471, antioxidant: E300), whole grain rye flour garnishing, salt, disactivated leaven, yeast
100041	<b>Bagnat loaf</b>	120	22/25	20/22	Type 55 wheat flour, water, whole grain rye flour garnishing, yeast, salt, disactivated leaven, antioxidant: E300
260076	<b>White Panini</b>	Weight of the paninis after baking are not included since they are toasted.	To be defrosted before preparing.		Type 55 wheat flour, water, yeast, salt, powdered milk, gluten
260075	<b>Olive oil Panini</b>		To be defrosted before preparing.		Type 55 wheat flour, water, yeast, olive oil 1,7%, salt, powdered milk, gluten
100028	<b>Rustic "pavé"</b>	750	35/40	30/35	Type 65 wheat flour, water, leaven, salt, rye flour, yeast, gluten, antioxidant E300
100029	<b>Rustic "pavé"</b>	400	35/40	30/35	“
100031	<b>Rustic round country loaf</b>	600	25/30	20/25	“
100030	<b>Twist</b>	400	20/22	18/20	“
100002	<b>Family size ciabatta</b>	250	27/32	25/30	Type 55 wheat flour, rye flour, water, leaven, salt, olive oil
100001	<b>Sandwich ciabatta</b>	130	27/32	25/30	“
100000	<b>Hostellerie ciabatta</b>	60	15/17	13/15	“
100003	<b>Mini ciabatta</b>	30	15/17	13/15	“

**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, except for rustic loaves and twists (6 months).