










Special loaves 1/2



	Code	Designation	Weight before baking	Length	Quantity per box	Boxes per pallet
			grams	cm		
	100014	Whole wheat loaf	350	27	20	<input type="checkbox"/>
	260032	Medium-size whole wheat country loaf	280	22	20	<input type="checkbox"/>
	260029	Whole wheat Parisian	300	57	22	<input type="checkbox"/>
	260030	Whole wheat baguette	250	57	30	<input type="checkbox"/>
	260034	Whole wheat club loaf	140	26	45	<input type="checkbox"/>
	260036	Whole wheat roll	90	17	66	<input type="checkbox"/>
	260038	Whole wheat roll	60	11	100	<input type="checkbox"/>
	260039	Whole wheat roll	40	8,5	150	<input type="checkbox"/>
	100072	Bran loaf	350	27	20	<input type="checkbox"/>
	100012	Six grain loaf	350	27	20	<input type="checkbox"/>
	260042	Medium-size six grain country loaf	280	22	20	<input type="checkbox"/>
	260043	Six grain round country loaf	280	13	20	<input type="checkbox"/>
	260040	Six grain Parisian	300	57	22	<input type="checkbox"/>
	260041	Six grain baguette	250	57	30	<input type="checkbox"/>
	260044	Six grain club loaf	140	26	45	<input type="checkbox"/>




Pallets: 80cm x 120cm

(36 boxes per pallet)











Code	Designation	Approximate weight after baking	Baking times		Composition
			frozen	defrosted	
			minutes	minutes	
		grams			
100014	Whole wheat loaf	300	42/45	35/40	Type 55 wheat flour, water, whole wheat premix 12% (wheat flour, bran, disactivated rye leaven, roasted cereals flours, emulsifier: E471, antioxidant: E300), salt, yeast
260032	Medium-size whole wheat country loaf	230	35/40	30/35	“
260029	Whole wheat Parisian	250	22/25	20/24	“
260030	Whole wheat baguette	200	20/23	18/22	“
260034	Whole wheat club loaf	110	22/25	20/22	“
260036	Whole wheat roll	75	17/20	16/18	“
260038	Whole wheat roll	50	16/18	15/17	“
260039	Whole wheat roll	30	14/16	13/15	“
100072	Bran loaf	300	42/45	35/40	Type 55 wheat flour, water, bran premix 12% (bran, wheat flour, gluten, roasted cereals flours, sugar, vegetable fat, emulsifier: E471, antioxidant: E300), salt, bran garnishing, yeast
100012	Six grain loaf	300	42/45	35/40	Type 55 wheat flour, water, six cereals premix 16% (wheat flour, buckwheat flour, rye flour, barley flour, oatmeal, rice flour, spelt flour, millet, sesame, brown flax, sunflower, gold flax, gluten, wheat malt flour, roasted cereals flours, antioxidant: E300, emulsifier: E471), 5 grains garnishing (brown flax, gold flax, buckwheat, sesame, sunflower), salt, yeast
260042	Medium-size six grain country loaf	230	35/40	30/35	Type 55 wheat flour, water, six cereals premix 16% (wheat flour, buckwheat flour, rye flour, barley flour, oatmeal, rice flour, spelt flour, millet, sesame, brown flax, sunflower, gold flax, gluten, wheat malt flour, roasted cereals flours, antioxidant: E300, emulsifier: E471), salt, yeast
260043	Six grain round country loaf	230	35/40	30/35	“
260040	Six grain Parisian	250	22/25	20/24	“
260041	Six grain baguette	200	20/23	18/22	“
260044	Six grain club loaf	110	22/25	20/22	“

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	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.

Special loaves 2/2

Code	Designation				
		Weight before baking	Length	Quantity per box	Boxes per pallet
		grams	cm		
260045	Six grain roll	90	17	66	<input type="checkbox"/>
260047	Six grain roll	60	11	100	<input type="checkbox"/>
 260048	Six grain roll	40	8,5	150	<input type="checkbox"/>
 100013	Rye loaf	350	27	20	<input type="checkbox"/>
260050	Medium size rye loaf	280	22	20	<input type="checkbox"/>
260051	Rye roll	60	11	100	<input type="checkbox"/>
 100047	Rye roll	40	8,5	150	<input type="checkbox"/>
 100043	Maize (corn) and sunflower seed loaf	350	27	20	<input type="checkbox"/>
260054	Sunflower seed roll	110	19	50	<input type="checkbox"/>

Pallets: 80cm x 120cm

(36 boxes per pallet)



Code	Designation	Approximate weight after baking grams	Baking times		Composition
			frozen minutes	defrosted minutes	
260045	Six grain roll	75	17/20	16/18	Type 55 wheat flour, water, six cereals premix 16% (wheat flour, buckwheat flour, rye flour, barley flour, oatmeal, rice flour, spelt flour, millet, sesame, brown flax, sunflower, gold flax, gluten, wheat malt flour, roasted cereals flours, antioxidant: E300, emulsifier: E471), salt, yeast
260047	Six grain roll	50	16/18	15/17	“
260048	Six grain roll	30	14/16	13/15	“
100013	Rye loaf	300	42/45	35/40	Type 55 wheat flour, water, rye premix 12% (rye flour, gluten, buckwheat fibres, disactivated rye leaven, wheat flour, emulsifier: E471, antioxidant: E300), salt, yeast
260050	Medium size rye loaf	230	38/42	33/37	“
260051	Rye roll	50	16/18	15/17	“
100047	Rye roll	30	14/16	13/15	“
100043	Maize (corn) and sunflower seed loaf	300	42/45	35/40	Water, type 55 wheat flour, corn premix 31% (wheat flour, corn semolina, sunflower seeds, corn flour, gluten, vegetable fat, salt, dextrose, spices, antioxidant: E300, wheat starch), yeast, corn semolina garnishing, gluten
260054	Sunflower seed roll	90	20/23	18/21	Type 55 wheat flour, water, sunflower seeds 5%, yeast, salt, disactivated leaven, antioxidant: E300

**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.