



Traditional loaves 1/2

	Code	Designation				
			Weight before baking grams	Length cm	Quantity per box	Boxes per pallet
	260014	Medium-size country loaf	550	29	10	□
	260021	Medium-size country loaf	280	22	20	□
	100016	Country loaf	410	55	22	◆
	100066	Round country loaf	450	17,5	22	◆
	260019	Round country loaf	380	15	15	□
	260020	Round country loaf	280	13	20	□
	100060	Country baguette with pointed ends	300	52	30	◆
	225054	Rustic baguette with pointed ends	280	52	20	□
	100065	Country baguette with pointed ends	250	52	35	◆
	260015	Country club loaf	140	28	42	□
	100055	Country club loaf with pointed ends	130	28	45	□
	100052	Country sandwich loaf with pointed ends	90	20	66	□
	260016	Country roll	90	17	66	□
	260017	Country roll	60	13	100	□




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	
260014	Medium-size country loaf	500	45/50	40/45	Type 55 wheat flour, water, country premix 5% (rye flour, disactivated rye leaven, gluten, bran, wheat flour, emulsifier: E471, antioxidant: E300), salt, yeast
260021	Medium-size country loaf	230	35/40	30/35	“
100016	Country loaf	350	30/35	28/32	Type 55 wheat flour, water, country premix 5% (rye flour, disactivated rye leaven, gluten, bran, wheat flour, emulsifier: E471, antioxidant: E300), whole grain rye flour garnishing, salt, yeast
100066	Round country loaf	400	45/50	40/45	“
260019	Round country loaf	330	42/45	37/40	“
260020	Round country loaf	230	35/40	30/35	“
100060	Country baguette with pointed ends	250	29/32	26/29	Type 55 wheat flour, water, country premix 5% (rye flour, disactivated rye leaven, gluten, bran, wheat flour, emulsifier: E471, antioxidant: E300), whole grain rye flour garnishing, salt, yeast
225054	Rustic baguette with pointed ends	230	22/25	20/24	Type 55 wheat flour, water, whole grain rye flour garnishing, country premix 1% (rye flour, disactivated rye leaven, gluten, bran, wheat flour, emulsifier: E471, antioxidant: E300), salt, yeast
100065	Country baguette with pointed ends	200	27/30	24/28	Type 55 wheat flour, water, country premix 5% (rye flour, disactivated rye leaven, gluten, bran, wheat flour, emulsifier: E471, antioxidant: E300), whole grain rye flour garnishing, salt, yeast
260015	Country club loaf	110	22/25	20/22	Type 55 wheat flour, water, country premix 5% (rye flour, disactivated rye leaven, gluten, bran, wheat flour, emulsifier: E471, antioxidant: E300), salt, yeast
100055	Country club loaf with pointed ends	100	20/23	18/20	Type 55 wheat flour, water, country premix 2,5% (rye flour, disactivated rye leaven, gluten, bran, wheat flour, emulsifier: E471, antioxidant: E300), whole grain rye flour garnishing, salt, yeast
100052	Country sandwich loaf with pointed ends	75	19/21	17/19	Type 55 wheat flour, water, country premix 5% (rye flour, disactivated rye leaven, gluten, bran, wheat flour, emulsifier: E471, antioxidant: E300), whole grain rye flour garnishing, salt, yeast
260016	Country roll	80	17/20	16/18	Type 55 wheat flour, water, country premix 5% (rye flour, disactivated rye leaven, gluten, bran, wheat flour, emulsifier: E471, antioxidant: E300), salt, yeast
260017	Country roll	50	16/18	15/17	“

...

	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 "express" rolls (9 months).	

Traditional loaves 2/2

Code	Designation				
		Weight before baking grams	Length cm	Quantity per box	Boxes per pallet
020302	"Express" country roll	55	12	100	□
 260018	Country roll	40	8,5	150	□
100098	Wheat baguette with pointed ends	250	52	35	◆
 100051	Wheat sandwich loaf with pointed ends	90	20	66	□
100017	"Pitchoune" loaf	300	52	30	◆
 100059	"Pitchoune" loaf	250	52	35	◆
 100018	Housewives' loaf	650	55	15	◆
 100019	Thick round loaf	650	21	15	◆
100068	"Peasant" loaf	450	33	22	◆
 100069	"Peasant" loaf	350	27	20	□
260022	Round country loaf	280	13	20	□

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	
20302	"Express" country roll	50	3	3	Type 55 wheat flour, water, farm house premix 5% (rye flour T170, devitalized rye sour, wheat gluten, wheat bran, wheat flour, emulsifier: E471, antioxidant: E300), yeast, dextrose, salt, milk powder, thickener: E412, E415
260018	Country roll	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), salt, yeast
100098	Wheat baguette with pointed ends	200	27/30	24/28	Type 55 wheat flour, water, rye flour garnishing, yeast, salt, disactivated leaven, antioxidant: E300
100051	Wheat sandwich loaf with pointed ends	75	18/20	16/18	"
100017	"Pitchoune" loaf	250	29/32	26/29	Type 55 wheat flour, water, semolina, whole grain rye flour garnishing, salt, yeast, gluten, antioxidant: E300
100059	"Pitchoune" loaf	200	27/30	24/28	"
100018	Housewives' loaf	550	50/55	44/50	Type 55 wheat flour, water, country premix 5% (rye flour, disactivated rye leaven, gluten, bran, wheat flour, emulsifier: E471, antioxidant: E300), whole grain rye flour garnishing, salt, yeast
100019	Thick round loaf	550	55/60	45/50	"
100068	"Peasant" loaf	400	45/50	40/45	"
100069	"Peasant" loaf	300	42/45	35/40	"
260022	Round country loaf	230	35/40	30/35	Type 55 wheat flour, water, rye flour, leaven, yeast, salt, 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, except for "express" rolls (9 months).