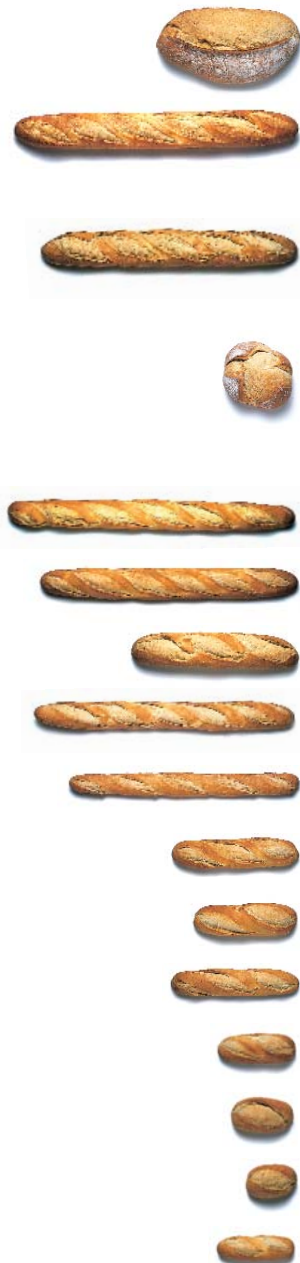


# White loaves



Code	Designation	Weight before baking	Length	Quantity per box	Boxes per pallet
		grams	cm		
260000	Medium-size loaf	550	29	10	□
240014	Loaf	470	62,5	20	✚
240011	Loaf	470	57	20	◆
240012	Loaf	430	57	25	◆
260001	Medium-size loaf	440	28	12	□
260002	Round loaf	380	15	12	□
260004	Round loaf	280	13	20	□
260072	Parisian baguette	300	62,5	40	✚
225010	Baguette	300	57	35	◆
100077	Baguette	300	37	30	◆
225007	Baguette	250	57	45	◆
260007	Ficelle (very thin long loaf)	140	50	40	□
100027	Club loaf	140	28	70	◆
240040	Club loaf	140	23	70	◆
260008	Small baguette	120	28	55	□
260009	Sandwich loaf	90	17	66	□
260010	Large roll	90	13,5	66	□
260012	Medium-size roll	60	11	100	□
100037	Long Opera loaf	60	17	100	□
020500	"Express" roll	55	12	100	□
260013	Roll	40	8,5	150	□

Pallets: 80cm x 120cm

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



Code	Designation	Approximate weight after baking	Baking times		Composition
			frozen	defrosted	
			grams	minutes	
260000	Medium-size loaf	500	45/50	40/45	Type 55 wheat flour, water, yeast, salt, disactivated leaven, antioxidant: E300
240014	Loaf	400	25/30	24/28	“
240011	Loaf	400	25/30	24/28	“
240012	Loaf	360	24/28	23/26	“
260001	Medium-size loaf	390	42/45	37/40	“
260002	Round loaf	350	42/45	37/40	“
260004	Round loaf	250	35/40	30/35	“
260072	Parisian baguette	250	20/23	18/21	“
225010	Baguette	250	22/25	20/24	“
100077	Baguette	250	26/30	24/28	“
225007	Baguette	200	20/23	18/21	“
260007	Ficelle (very thin long loaf)	100	18/20	16/18	“
100027	Club loaf	110	20/23	18/21	“
240040	Club loaf	110	20/23	18/21	“
260008	Small baguette	90	18/20	16/18	“
260009	Sandwich loaf	75	17/20	16/18	“
260010	Large roll	75	17/20	16/18	“
260012	Medium-size roll	50	16/18	15/17	“
100037	Long Opera loaf	50	16/18	15/17	“
020500	"Express" roll	50	3	3	Type 55 wheat flour, water, yeast, dextrose, salt, milk powder, thickener: E412, E415, antioxidant: E300
260013	Roll	30	14/16	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 "express" rolls (9 months).