Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id:

10936 - PPFBAS 31 October 2007 21 September 2023 06d5e1ef88954aa780942371f380d9bd



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FRENCH BAKERS BASKET

Short Product Name: FRENCH BAKERS BASKET

Traded Unit GTIN: 3516870109363 Internal GTIN: Supplier: Planète Pain Suppliers Product Code: 10936-PPFBAS

Reference Intake

Each 100g portion contains: Fat Salt Energy Saturates Sugars 1105k1 2.7g 0.4g**2.7**g 1.3g 260.8kcal 13% 3% 2%

of your reference intake. Typical values per 100g: Energy 1105kJ 260.8kcal

Nutritional Information

Typical Values	Per 100g
Energy	1105kJ 260.8kCal
Carbohydrates	50.3g
of which sugars	2.7g
Fat	2.7g
of which saturates	0.4g
Fibre	-g
Protein	8.7g
Salt	1.3g

Allergy Information







May Contain





Peanuts

May Contain

Celery

Does Not

Nuts

May Contain

Does Not

Crustaceans

Does Not

Contain







Sulphur



Dietary Information







May not be

Hala



Ingredients

Does Not

Contain

White Bouchons: WHEAT flour, water, yeast, salt, WHEAT GLUTEN, flour treatment agent E300, enzymes, malted WHEAT flour.

Multigrain Bouchons: WHEAT flour, water, RYE flour, WHEAT GLUTEN, yeast, sunflower seeds, salt, buck WHEAT flour, bran WHEAT, brown linseed, millet seed, toasted malted WHEAT flour, yellow linseeds, OAT flakes, rice flour, BARLEY flour, flour treatment agent E 300, enzymes, malted WHEAT flour.

 $Ciabatta\ herbs: \textbf{WHEAT}\ flour, water, olive\ oil, salt, yeast,\ \textbf{WHEAT}\ \textbf{GLUTEN}, malted\ \textbf{WHEAT}\ flour\ . Decor: Herbs.$

Multigrain Ciabatta: WHEAT flour, water, OAT flakes, RYE flour, brown linseeds, salt, yeast, sunflower oil, bran WHEAT, WHEAT GLUTEN, malted WHEAT flour. Topping: SESAME seeds, brown linseeds.

Seeded Petit Pain: WHEAT flour, water, RYE flour, bran WHEAT, yeast, salt, devitalized RYE sourdough, WHEAT GLUTEN, sunflower oil, malted toasted RYE flour, WHEAT malt flour, flour treatment agent $E300, enzymes. \ Topping: \textbf{OAT}\ flakes, brown\ linseeds, yellow\ linseeds, sunflower\ seeds, millet\ seeds, poppy\ seeds.$