

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

10363
 01 September 2016
 19 October 2022
 3c62cc26510a4e868fa462c0fc6a1958



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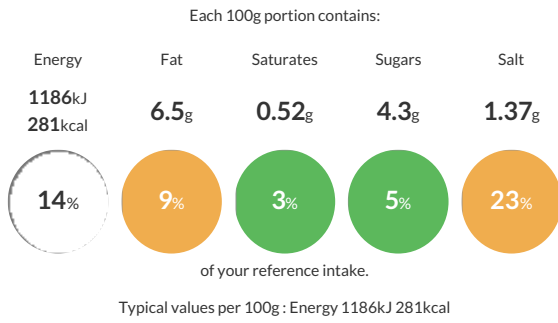
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Bretz' Burger ® 65g pre-sliced

Short Product Name:
 Bretz' Burger

Traded Unit GTIN: **3516870103637** Internal GTIN: Supplier: **Planète Pain** Suppliers Product Code: **10363**

Reference Intake



Nutritional Information

Typical Values	Per 100g
Energy	1186kJ 281kCal
Carbohydrates	49.3g
of which sugars	4.3g
Fat	6.5g
of which saturates	0.52g
Fibre	2.8g
Protein	8.6g
Salt	1.37g

Allergy Information

Key: **Contains** **May Contain**

Contains Cereal/Gluten	May Contain Milk	May Contain Eggs	Does Not Contain Peanuts	May Contain Nuts	Does Not Contain Crustaceans	Does Not Contain Mustard
Does Not Contain Fish	Does Not Contain Lupin	Contains Sesame	Does Not Contain Celery	May Contain Soya	Does Not Contain Molluscs	Does Not Contain Sulphur Dioxide

Dietary Information

Key: **Suitable for**

Suitable for Vegetarian	May not be suitable for Vegan	May not be suitable for Kosher	May not be suitable for Halal	May not be suitable for Coeliac
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Ingredients

WHEAT flour, water, rapeseed oil, **SESAME** seeds 4%, fermented **WHEAT** flour, **WHEAT GLUTEN**, yeast, salt, malted **WHEAT** flour, sugar, acidity regulator : sodium hydroxide, deactivated yeast, stabilized **WHEAT** germs flour.