

Boulart Parisian Baguette

This bread is a close relative of the classic French baguette, with one particularly distinguishing feature: a larger circumference. The Parisian baguette is made with unbleached, untreated, enriched wheat flour, water, sea salt, yeast and malted barley. So if size does matter, this is the baguette for you. Place the bread directly from freezer to oven at 375oF for 5 to 8 minutes. Let it rest to complete the thawing process.



Product Details

Item	009016
Brand	Boulart
Sold By	CS
Pack Qty	1
Pack Size	14 CT
Case GTIN/EAN/UPC	10826846121030
Unit UPC	N/A
Country of Origin	Canada
Shelf Life from Production	270 days
Storage	Frozen
Kosher	Yes
Gross Case Weight	15.2 LB
Ingredients	Unbleached untreated enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, sea salt, yeast, malted barley.

