

Speciality Breads Rosemary Focaccia Roll (40 x 100g)

Product Information

Product Code	8241
Erudus ID	5966b18e94e84cb0b487bc920df43b63
Traded Unit GTIN	5032633156835
Internal GTIN	
Supplier Name	Speciality Breads Ltd
Brand	Speciality Breads Ltd
Storage	Frozen

Product Description & Ingredients

Product Description	This medley of individual mediterranean focaccia rolls are all hand-dipped in extra virgin rapeseed oil that has been infused with herbs to give a fragrant aroma and a deliciously crispy crust. Plain focaccia with rosemary. Frozen, fully-baked hand finished roll, with open textured crumb, dipped in rosemary infused extra virgin rapeseed oil before baking.
Erudus Ingredients	WHEAT Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Water, Extra Virgin Rapeseed Oil, Light RYE Flour, Dried Rosemary 1%, Yeast, Reduced Sodium Salt, Salt (Salt, Anti-caking Agent E535), BARLEY Malt Flour, Bread Improver (WHEAT Flour (with Calcium, Iron, Niacin, Thiamin)), Enzymes Xylanase, Alpha Amylase, Glucose Oxidase, Flour Treatment Agent Ascorbic Acid.

Allergens

Celery	No	
Cereals Containing Gluten	Yes	
Crustacea	No	
Eggs	May Contain	
Fish	No	
Lupin	No	
Milk	May Contain	
Molluscs	No	

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Mustard	No
Nuts	No
Peanuts	No
Sesame	No
Soybeans	No
Sulphites	No

Dietary Information

Suitable for Coeliacs	
Suitable for Lactose-Free Diet	
Suitable for a Vegan Diet	Yes
Suitable for a Vegetarian Diet	Yes
Approved for a Halal Diet	No
Approved for a Kosher Diet	No

Nutritional Information

Energy per 100g (kcal)	308.7 kcal
Energy per 100g (kj)	1147.1 kJ
Carbs Per 100g	51 g
Carbs of which Sugars per 100g	2.6 g
Fat per 100g	8.6 g
Fat of which Saturates per 100g	0.6 g
Protein per 100g	8.2 g
Fibre per 100g	3.4 g
Salt per 100g	0.89 g

Disclaimer:

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