

Speciality Breads Mini White Tin Loaf (48 x 55g)

Product Information

Product Code	8317
Erudus ID	8d3be7693419449a8693e2f779051def
Traded Unit GTIN	5032633158280
Internal GTIN	
Supplier Name	Speciality Breads Ltd
Brand	Speciality Breads Ltd
Storage	Frozen

Product Description & Ingredients

Product Description	A miniature version of our white tin bread, superb as a breakfast bread or as an accompaniment for soups or ploughman's. Frozen, fully baked individual moulded white bread piece.
Erudus Ingredients	WHEAT Flour 61.30% (Flour (WHEAT Flour, Calcium, Iron, Niacin, Thiamin)), Water, Yeast, Salt (Salt, Anti-caking Agent (Sodium Ferrocyanide E535)), Breadfat (Vegetable Oils (Palm and Rapeseed), Water, Salt, Emulsifier E471), 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
Mustard	No

Date Published: 04-07-2024

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)	257.3 kcal
Energy per 100g (kj)	1089.8 kJ
Carbs Per 100g	53.2 g
Carbs of which Sugars per 100g	2 g
Fat per 100g	1.3 g
Fat of which Saturates per 100g	0.2 g
Protein per 100g	9.2 g
Fibre per 100g	2 g
Salt per 100g	1.38 g

Disclaimer:

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Date Published: 04-07-2024