

Speciality Breads Sourdough Saboroso Flatbread (25 x 130g)

Product Information

Product Code	8326
Erudus ID	08f352a0904f4928992104ae84f9e0a2
Traded Unit GTIN	5032633140018
Internal GTIN	
Supplier Name	Speciality Breads Ltd
Brand	Speciality Breads Ltd
Storage	Frozen

Product Description & Ingredients

Product Description	Sourdough is still hugely fashionable in the restaurant world and we wanted a neutral base for chefs to use alongside the more heavily flavoured chimichurri. Docked by hand, these delicious flatbreads are made using 100% british flour and premium kentish extra virgin rapeseed oil. Frozen, fully baked flatbread with fermented flavour. Suitable for topping and dipping.
Erudus Ingredients	WHEAT Flour (Flour (WHEAT Flour, Calcium, Iron, Niacin, Thiamin)), Water, Extra Virgin Rapeseed Oil, Fermented WHEAT Flour, Salt (Salt, Anti-caking Agent (Sodium Ferrocyanide E535), Yeast, Caster Sugar, Bread Improver (WHEAT flour (with Calcium, Iron, Niacin, Thiamin), Flour Treatment Agent Ascorbic Acid)), Deactivated Yeast.

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)	274.4 kcal
Energy per 100g (kj)	1096.5 kJ
Carbs Per 100g	51.4 g
Carbs of which Sugars per 100g	2.9 g
Fat per 100g	4 g
Fat of which Saturates per 100g	0.2 g
Protein per 100g	9 g
Fibre per 100g	2.8 g
Salt per 100g	1.02 g

Disclaimer:

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