



Speciality Breads Brioche Loaf (9 x 270g)

Product Information

Product Code	FB560
Erudus ID	31fde816f040444a9cfb6c90c0802926
Traded Unit GTIN	5032633155609
Internal GTIN	
Supplier Name	Speciality Breads Ltd
Brand	Speciality Breads Ltd
Storage	Frozen

Product Description & Ingredients

Product Description	An exceptionally rich and delicious cross between bread and cake. This authentic french recipe loaf will add a touch of class to any menu. Made with free range eggs. Frozen, fully-baked traditionally shaped sweet loaf.
Erudus Ingredients	WHEAT Flour (Flour (WHEAT Flour, Calcium, Iron, Niacin, Thiamin)), Water, Concentrated Butter (from MILK), Caster Sugar, Free Range EGG Powder (Free range EGGS, Anticaking agent: E341), Yeast, Salt (Salt, Anti-caking Agent (Sodium Ferrocyanide E535)), Skimmed MILK Powder, 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	Yes
Fish	No
Lupin	No
Milk	Yes
Molluscs	No
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	No
Suitable for a Vegetarian Diet	Yes
Approved for a Halal Diet	No
Approved for a Kosher Diet	No

Nutritional Information

Energy per 100g (kcal)	348.3 kcal
Energy per 100g (kj)	1468.8 kJ
Carbs Per 100g	47.9 g
Carbs of which Sugars per 100g	7.6 g
Fat per 100g	11.7 g
Fat of which Saturates per 100g	6.9 g
Protein per 100g	9.8 g
Fibre per 100g	2.1 g
Salt per 100g	1.14 g

Disclaimer:

While we endeavour to ensure the accuracy of all product, pricing, and nutritional data at all times, and that information is provided in good faith, we are not the manufacturers of these products. Consequently, any such information we provide is reliant on the accuracy and completeness of the information given to us by our suppliers.

We do not, therefore, accept liability for any inaccuracies or incorrect product information contained on this site and cannot be held responsible for any inaccuracies or omissions in this information.

From time to time, recipes and/or formulations of products supplied to us by our suppliers may change, and the information we provide may be inaccurate for a period until we are notified by the supplier of these changes and can update the product information on this site. **We therefore recommend that you check the product packaging carefully before using or consuming any products, rather than relying solely on the information provided by us on this site.** Please also see our terms and conditions.