

## Baguette

10.5 Oz-23"- 40/cs  
CBI# 302029

Unbleached flour, water, yeast, sea salt, leaven powder, ascorbic acid, starch enzymes  
Baking: from freezer to oven, 14/16 minutes 400°



## Multigrain

13 Oz-20/cs  
CBI# 302092

Wheat flour type 55 water whole grains (7.2%) whole flax, millet, sesame seeds, sunflower seeds other grain 3% wheat, rye, barley, oats, buckwheat, rice salt, yeast, wheat gluten, barley malt, ascorbic acid, starch enzymes.  
Baking: from freezer to oven, 25/30 minutes 400°

## Wholewheat rustic

13 Oz-20/cs  
CBI# 302078

Wholewheat flour, water, salt, yeast, wheat gluten, wheat malt, ascorbic acid, enzymes.  
Baking: from freezer to oven, 25/30 minutes 400°



## Half-Baguette

4.25 Oz-11"- 85/cs  
CBI# 999810

Wheat flour, water, yeast, sea salt, leaven powder, ascorbic acid, starch enzymes  
Baking: from freezer to oven, 14/16 minutes 400°

## Half-Baguette wholewheat

4.25 Oz-11"- 45/cs  
CBI# 997483

Wholewheat flour, water, salt, yeast, wheat gluten, wheat malt, ascorbic acid, enzymes.  
Baking: from freezer to oven, 25/30 minutes 400°



## Focaccia sandwich/roasted vegetables

3.65 Oz 5"-55/cs  
CBI# 302101

Wheat flour type 55 water, olive oil extra virgin olive oil yeast, antioxidant, salt, oregano, Cherry tomatoes, red, green, yellow peppers, green olive, caper, semolina, potato flakes  
From freezer to oven 10 minutes at 375°



## Croissant Ready to bake

2.5 Oz-84/cs - CBI# 338024

1.25 Oz-160/cs - CBI# 338215

Wheat flour, butter, water, sugar, yeast, salt, milk powder, antioxidant, enzymes  
Baking: thaw out for 10 minutes then bake 18 minutes at 375°



## Variety pack of minis Ready to bake

80 croissants, 70 chocos, 70 danishes  
1.3 Oz-220/cs.  
CBI# 338074

Wheat flour, butter, water, sugar, yeast, salt, milk powder, antioxidant, enzymes,  
Chocolate: sugar, cocoa pastry (44%) cocoa butter, soy lecithin, aroma vanilla,  
Pastry cream: 20%, modified starch, lactose and proteins of milk, dehydrated glucose syrup, skim milk powder, raisins, 15%  
Baking: thaw out for 10 minutes then bake 18 minutes at 375°

## Pain chocolate Ready to bake

2.5 Oz-80/cs - CBI# 338210

1.25 Oz-140/cs - CBI# 338220

Wheat flour, butter, water, sugar, yeast, salt, lactose, milk protein, emulsifiers, enzymes, antioxidant, 2 chocolate bars  
Baking: thaw out for 10 minutes then bake 18 minutes at 375°



## Focaccia roasted vegetables

1.45 lbs-24x16-5/cs  
CBI# 302099

Wheat flour type 55 water, olive oil extra virgin olive oil yeast, antioxidant, salt, oregano, Cherry tomatoes, red, green, yellow peppers, zucchini, eggplants, green olive, caper, semolina, potato flakes  
From freezer to oven 10 minutes at 375°

## Focaccia sandwich/Olive oil

3.7 Oz - 48/cs (4.5x5) pre cut/pre sliced  
CBI# 302098

Wheat flour type 55 water, olive oil, extra virgin olive oil yeast, enzymes, antioxidant, salt  
Fully baked, may be toasted

