

640283

Panini Sesame & Nigella

Panini Sesame & Nigella 45x

PRODUCT DESCRIPTION

Oval roll, focaccia type of bread decorated with nigella and sesame seeds.

Brand	La Lorraine UK Ltd
Manufacturer Product Code	5000898
Product Type	Food
Product Category	Bread and Bread Products
Storage Type	Frozen
Erudus ID	ca4ef54c8f0a455d89e1b70eaf619355
Specification Type	Legacy



Outer Case GTIN 5412632508987



INGREDIENTS

Ingredient Declaration

WHEAT flour, water, **SESAME SEEDS** (5%), rapeseed oil, sourdough (**RYE**), pregelatinized **WHEAT** flour, yeast, iodised salt, nigella (0,3%).

ALLERGENS

Product Contains:

Celery/Celериac	No	Mustard	May Contain
Cereals Containing Gluten	Yes	Nuts (Tree)	No
Barley	No	Almond nuts	No
Oats	No	Brazil nuts	No
Rye	Yes	Cashew nuts	No
Wheat (including Spelt and Khorasan)	Yes	Hazelnuts	No
Gluten content <20ppm	No	Macadamia (Queensland) nuts	No
Crustacea	No	Pecan nuts	No
Eggs	May Contain	Pistachio nuts	No
Fish	No	Walnuts	No
Lupin	No	Peanuts	No
Milk	May Contain	Sesame Seeds	Yes
Molluscs	No	Soybeans	May Contain
		Sulphur Dioxide and Sulphites	No

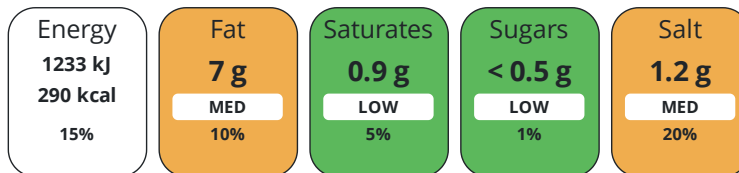
Risk Source:

DIET SUITABILITY

Suitable for Coeliacs	No	Halal Diet	No
Kosher Diet	No	Vegetarian Diet	Suitable for
Vegan Diet	Suitable for		

NUTRITIONAL
INFORMATION

Each 100g/ml portion contains:



of your reference intake.

Typical values per 100g/ml : Energy 290kcal / 1233kJ

Nutrient	per 100g/ml	RI per 100g/ml
Energy (kJ)	1233 kJ	15%
Energy (kcal)	290 kcal	15%
Fat	7 g	10%
of which Saturates	0.9 g	5%
Carbohydrate	47 g	18%
of which Sugars	< 0.5 g	1%
Fibre	2.9 g	
Protein	8.9 g	18%
Salt	1.2 g	20%

HANDLING &
STORAGE
INFORMATION

Directions For Use

Defrost at 22°C for 30 minutes. Baking - Preheat oven to 230°C. Bake at 200°C for 4 - 6 minutes. Grilling - Grill at 220°C for 3 - 5 minutes.

Storage Instructions

Keep at -18 °C. Do not refreeze after defrosting.

ORIGIN

Product Country of Origin/Place of Other

Provenance

Additional Origin Details

Within the EU.

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