



La Brea Bakery
63045024 - French Demi Baguette

A hearth-baked, short baguette made with La Brea Bakery starter and is Non-GMO Project Verified. The flavor profile is that of a French bread made with a small quantity of levain, which creates the mild taste of long, natural fermentation. The crust is crispy and the interior is soft, perfect for making any sandwich into a satisfying meal. From starter to finish, it takes over 24 hours to make a loaf of La Brea Bakery bread. It isn't the easiest way, but with patience and care come deep and complex flavors. Our commitment to simple, high-quality ingredients, long proofing times, and our original starter hasn't changed since we baked our first loaf on La Brea Avenue back in 1989.



Nutrition Facts

Servings per Container 96
Serving size 1/2BAGUETTE (56g)

Amount per serving
Calories 170

	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 410mg	18%
Total Carbohydrate 35g	13%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 10mg	1%
Iron 2.3mg	13%
Potassium 60mg	1%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

Non GMO Project Verified. Certified Kosher Parve.

Ingredients

INGREDIENTS: UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CONTAINS 2% OR LESS OF: SOUR CULTURE, SALT, SEMOLINA, YEAST, ENZYMES. CONTAINS: WHEAT. MADE IN A FACILITY THAT ALSO PROCESSES MILK, SOY AND TREE NUTS (PECANS AND WALNUTS).

Allergens

Contains:



Handling Suggestions

Our breads taste best on day of purchase. If not consuming right away, please store in the freezer.

Serving Suggestions

Allow product to cool for 20 minutes before bagging, slicing or serving.

Prep & Cooking Suggestions

Thaw and sell. For a crispier golden crust, follow baking instructions below. BAKING INSTRUCTIONS: Bake at 375F (190C). Bake Time from Frozen* (Recommended): 10-12 minutes Bake Time from Thaw: 8-10 minutes After baking cool for 15 minutes before serving. * Times and temperatures are dependent upon size of the item and oven conditions.

Product Specifications

Brand	Manufacturer
La Brea Bakery	Aspire Bakeries

MFG #	SPC #	GTIN	Pack	Pack Desc.
52125	63045024	10781421521257		cs

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
16lb	14lb	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.56in	15.69in	7.44in	1.59ft3	5x12	274DAYS	-10°F / 10°F



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Nutrition Analysis - By Serving

Calories	170	Total Fat	0.5g	Sodium	410mg
Protein	5	Trans Fats	0g	Calcium	10mg
Total Carbohydrates...	35g	Saturated Fat	0g	Iron	2.3mg
Sugars	0g	Added Sugars	0g	Potassium	60mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images



DEMI FRENCH
4 oz

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