Supplier's Product Code: Product Added: Last Updated by Supplier: erudus id:

31588 22 February 2021 07 March 2022 0f434970a3034ed8bc416e48c37583c8



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90 MIX PAIN LENOTRE 45g

Short Product Name: MIX PAIN LENOTRE

Part-baked frozen, mix pain Lenotre: finedor 45g triangle green olives 45g pain cereales 45g

Traded Unit GTIN: 03419280011427 Internal GTIN: Supplier: Bridor Suppliers Product Code: 31588

Reference Intake

Each 100g portion contains:



Typical values per 100g: Energy 1075kJ 254kcal

Nutritional Information

Typical Values	Per 100g
Energy	1075kJ 254kCal
Carbohydrates	46g
of which sugars	1.1g
Fat	3.1g
of which saturates	0.5g
Fibre	3.2g
Protein	9g
Salt	1.5g

Allergy Information



Cereal/Gluten



May Contain



Does Not Peanuts

Does Not





Does Not

Contain



Crustaceans

Does Not

Contain



Does Not

Contain Mustard





Dietary Information











Contain Fish

Does Not

Allergen Statement May contain traces of: milk, nuts, eggs.

Does Not

Contain

Ingredients

Finedor®, WHEAT flour, water, salt, yeast, WHEAT gluten, deactivated yeast, WHEAT germ flakes 0.2%, malted WHEAT flour

Green Olives Triangular Roll, WHEAT flour, water, green olives 9%, olive oil 3%, salt, WHEAT gluten, yeast, acidity regulator (citric acid), malted WHEAT flour

Cereal Roll, WHEAT flour, water, sourdough (stonemill WHEAT flour, water), SESAME seeds 3%, brown flax seeds 2%, malted WHEAT flakes 2%, salt, WHEAT germ flakes 0.5%, WHEAT gluten, yeast, deactivated yeast, malted \mathbf{WHEAT} flour.