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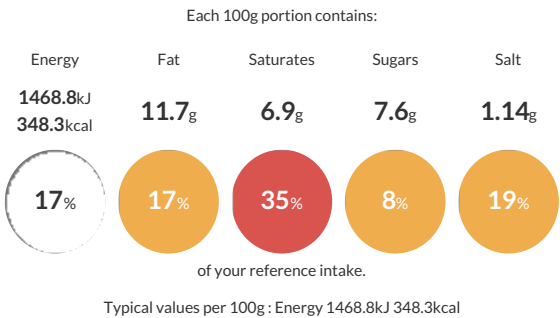
BRIOCHE LOAF

Short Product Name:
BRIOCHE LOAF

Frozen, fully-baked traditionally shaped sweet loaf.

Traded Unit GTIN: **5032633155609** Internal GTIN: Supplier : **Speciality Breads Ltd** Suppliers Product Code : **FB560**

Reference Intake



Nutritional Information

Typical Values	Per 100g
Energy	1468.8kJ 348.3kCal
Carbohydrates	47.9g
of which sugars	7.6g
Fat	11.7g
of which saturates	6.9g
Fibre	2.1g
Protein	9.8g
Salt	1.14g

Allergy Information

Key: **Contains** **May Contain**


Contains
Cereal/Gluten


Contains
Milk


Contains
Eggs


Does Not
Contain
Peanuts


Does Not
Contain
Nuts


Does Not
Contain
Crustaceans


Does Not
Contain
Mustard


Does Not
Contain
Fish


Does Not
Contain
Lupin


Does Not
Contain
Sesame


Does Not
Contain
Celery


Does Not
Contain
Soya


Does Not
Contain
Molluscs


Does Not
Contain
Sulphur
Dioxide

Dietary Information

Key: **Suitable for**


Suitable for
Vegetarian


May not be
suitable for
Vegan


May not be
suitable for
Kosher


May not be
suitable for
Halal


NO DATA for
Coeliac

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.