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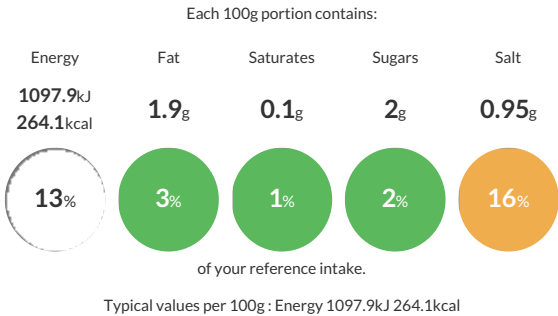
CIABATTA ROLL

Short Product Name:  
CIABATTA ROLL

Frozen, fully-baked hand moulded slipper shaped bread with open-textured crumb.

Traded Unit GTIN: 5032633156828 Internal GTIN: Supplier : Speciality Breads Ltd Suppliers Product Code : FB682

Reference Intake



Nutritional Information

Typical Values	Per 100g
Energy	1097.9kJ 264.1kCal
Carbohydrates	53.3g
of which sugars	2g
Fat	1.9g
of which saturates	0.1g
Fibre	2.9g
Protein	9.7g
Salt	0.95g

Allergy Information

Key: Contains May Contain

Contains  
Cereal/Gluten

May Contain  
Milk

May Contain  
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

Suitable for  
Vegan

May not be  
suitable for  
Kosher

May not be  
suitable for  
Halal

NO DATA for  
Coeliac

Ingredients

WHEAT Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Thiamin), Water, Light RYE Flour, Yeast, WHEAT GLUTEN, Extra Virgin Rapeseed Oil, Reduced Sodium Salt, Salt (Salt, Anti-caking Agent E535), Bread Improver (WHEAT Flour (with Calcium, Iron, Niacin, Thiamin)), Enzymes: Xylanase, Alpha Amylase, Glucose Oxidase, Flour Treatment Agent Ascorbic Acid, BARLEY Malt Flour.