

DEMI BAGUETTES

PART BAKED

2103104 PETIT PAIN WHITE



 80 g	 18 cm
 75	 32
 15 min.	
 210°C	 180°C for 11-13 min.

2103891 PETIT PAIN FITNESS



 80 g	 18 cm
 75	 32
 15 min.	
 210°C	 180°C for 11-13 min.

2103850 PETIT PAIN BROWN



 80 g	 18 cm
 75	 28
 15 min.	
 210°C	 180°C for 11-13 min.

2307055 PETIT PAIN WHITE TRADITION



 100 g	 17 cm
 60	 32
 15 min.	
 210°C	 180°C for 11-13 min.



PETIT PAIN MULTISEED TRADITION

Artisanal multigrain roll made with an active liquid sourdough from wheat flour, enriched with millet, brown linseed and sesame seeds. Baked on stone.

2307054  	
 100 g	 17 cm
 60	 32
 15 min.	
 210°C	 180°C for 11-13 min.





2103135  

BAGUETTE WHITE



 105 g

 20 cm

 60

 32

 15 min.

 210°C

 180°C for 11-13 min.

2103138  

BAGUETTE BROWN



 105 g

 20 cm

 60

 32

 15 min.

 210°C

 180°C for 11-13 min.



DEMI BAGUETTES

PART BAKED

2103107  

DEMI BAGUETTE WHITE



	125 g		27 cm
	50		32
	15 min.		
	210°C		180°C for 14-16 min.

2103083  

DEMI BAGUETTE BROWN



	125 g		27 cm
	50		32
	15 min.		
	210°C		180°C for 14-16 min.

2103144  

DEMI BAGUETTE MULTICEREALS



ON
REQUEST

	125 g		27 cm
	50		32
	15 min.		
	210°C		180°C for 14-16 min.

2103486  

DEMI BAGUETTE FITNESS



	125 g		27 cm
	50		32
	15 min.		
	210°C		180°C for 14-16 min.

2306799  

CIABATTA



ON
REQUEST

	125 g		17.5 cm
	58		32
	15 min.		
	210°C		190°C for 10 min.



4295378   

RUSTIC FLAT BAGUETTE WHITE



ON
REQUEST

 130 g  25 cm
 40  32
 15 min.
 210°C  180°C for 11-13 min.

4227674   

RUSTIC FLAT BAGUETTE DARK



ON
REQUEST

 130 g  25 cm
 40  28
 15 min.
 210°C  180°C for 11-13 min.

4295369   

RUSTIC FLAT BAGUETTE WITH POTATOES



ON
REQUEST

 130 g  25 cm
 40  28
 15 min.
 210°C  180°C for 11-13 min.

2104604   

ARTISANAL DURUM GRAIN DEMI BAGUETTE



NEW

 130 g  26.5 cm
 40  28
 15 min.
 210°C  180°C for 11-13 min.

2104666   

ARTISANAL WHEAT DEMI BAGUETTE



NEW

 130 g  27 cm
 40  32
 15 min.
 210°C  180°C for 11-13 min.

2104668   

ARTISANAL MULTIGRAIN DEMI BAGUETTE



NEW

 130 g  27 cm
 40  32
 15 min.
 210°C  180°C for 11-13 min.





ORGANIC RUSTIC DEMI BAGUETTE MULTISEED

Organic multigrain half-baguette partially made from wholemeal wheat, enriched and decorated with linseeds, sesame seeds and sunflower seeds, flour dusted and baked on stone. An E-free product, made with all natural ingredients.

2104514    
 140 g  22 cm
 45  32
 15 min.
 210°C  180°C for 11-13 min.

DEMI BAGUETTES

PART BAKED

2104089  

DEMI BAGUETTE WHOLEMEAL



 145 g  27 cm
 50  32
 15 min.
 210°C  180°C for 14-16 min.

4295391    

DEMI BAGUETTE DARK LUMBERJACK



ON
REQUEST

 160 g  27.5 cm
 40  32
 15 min.
 210°C  180°C for 14-16 min.

2104273  

DEMI BAGUETTE COUNTRY STYLE WHITE



 160 g  28 cm
 42  28
 15 min.
 210°C  180°C for 14-16 min.

2104272  

DEMI BAGUETTE COUNTRY STYLE DARK



 160 g  28 cm
 42  28
 15 min.
 210°C  180°C for 14-16 min.





ARTISANAL BUCKWHEAT- LINSEED DEMI BAGUETTE

Artisanal half-baguette made from wheat and buckwheat flour, with liquid active wheat sourdough. Enriched with buckwheat and brown linseed soaked in spelt sourdough. Decorated with buckwheat grits and flour dusted. Thanks to the soaked grains & seeds in combination with the long maturation time, this half-baguette develops its specific taste and stays fresh for longer.

2104635   

 160 g  24 cm

 40  32

 15 min.

 210°C  180°C for 11-13 min.

NEW



NEW



ARTISANAL OAT-SUNFLOWER DEMI BAGUETTE

Artisanal partly wholemeal half-baguette made from wheat and oat flour, with roasted sunflower seeds and liquid active wheat sourdough. Enriched with oats soaked in oat sourdough. Decorated with oat and sunflower seeds and flour dusted. Thanks to the soaked oats in combination with the long maturation time, this half-baguette develops its well-balanced taste and stays fresh for longer.

2104631   

 160 g  24 cm

 40  32

 15 min.

 210°C  180°C for 11-13 min.

DEMI BAGUETTES

PART BAKED

2104192  

DEMI BAGUETTE WHITE LARGE



	165 g		28 cm
	42		28
	15 min.		
	210°C		180°C for 14-16 min.

2103669  

DEMI BAGUETTE FITNESS LARGE



	165 g		28 cm
	40		32
	15 min.		
	210°C		180°C for 14-16 min.

2103079  

DEMI BAGUETTE BROWN LARGE



	165 g		28 cm
	40		32
	15 min.		
	210°C		180°C for 14-16 min.

2103848  

DEMI BAGUETTE ALSACE LARGE



	165 g		27 cm
	40		32
	15 min.		
	210°C		180°C for 14-16 min.

DEMI BAGUETTES

THAW & SERVE OR FULLY BAKED

2306502   

CIABATTA SNACK WITH GREEN OLIVES



	100 g		17 cm
	2x25		32
	230°C		200°C for less than 3 min.

FULLY BAKED

4040182  

DEMI BAGUETTE FLOURED



	110 g		26 cm
	45		32
	240°C		210°C for less than 3 min.

FULLY BAKED

ON
REQUEST



NEW



RUSTIC DEMI BAGUETTE WHITE PRE-SLICED

Fully baked & pre-sliced rustic looking half-baguette, from wheat flour. Ready to fill as a sandwich carrier

5001923  

 120 g  21 cm

 6x6  56

 230°C  200°C for less than 3 min.

FULLY BAKED

NEW



RUSTIC DEMI BAGUETTE MULTICEREAL PRE-SLICED

Fully baked & pre-sliced rustic looking half-baguette, from wholewheat and rye flour. Enriched with spelt, millet, linseeds, sunflower seeds and a touch of barley malted flour to enhance the taste. Ready to fill as a sandwich carrier.

5001924  

 120 g  21 cm

 6x6  56

 230°C  200°C for less than 3 min.

FULLY BAKED



DEMI BAGUETTES

THAW & SERVE OR FULLY BAKED

4296379  

FRENCH DEMI BAGUETTE



ON
REQUEST

 120 g  27 cm
 55  28
 20 min.

THAW & SERVE

2103503 

DEMI BAGUETTE WHITE



 125 g  27 cm
 50  32
 230°C  200°C for less than 3 min.

FULLY BAKED

2306500    

CIABATTA SNACK



 125 g  17.5 cm
 2x25  32
 230°C  200°C for less than 3 min.

FULLY BAKED

2306980    

CIABATTA SNACK FITNESS



 125 g  17 cm
 50  32
 230°C  200°C for less than 3 min.

FULLY BAKED

4296350    

RUSTIC DEMI BAGUETTE WITH BUCKWHEAT



ON
REQUEST

 130 g  25 cm
 40  28
 20 min.

THAW & SERVE

2103550 

SOFTBAGUETTE



 140 g  27 cm
 50  32
 15 min.

THAW & SERVE





BAGUETTES

PART BAKED

2306024  

CIABATTA



 160 g	 24 cm
 40	 32
 230°C	 200°C for less than 3 min.

FULLY BAKED

2103423  

BAGUETTE WHITE



 200 g	 35 cm
 35	 32
 15 min.	
 210°C	 180°C for 14-16 min.

2104196  

BAGUETTE WHITE



 250 g	 57 cm
 25	 32
 15 min.	
 210°C	 180°C for 14-16 min.

2103521 

DEMI BAGUETTE WHITE LARGE



 165 g	 27 cm
 40	 32
 230°C	 200°C for less than 3 min.

FULLY BAKED

2103086  

BAGUETTE BROWN



 250 g	 57 cm
 28	 32
 15 min.	
 210°C	 180°C for 14-16 min.

2103852  

BAGUETTE MULTISEED



 250 g	 57 cm
 28	 28
 15 min.	
 210°C	 180°C for 14-16 min.

