

New Rustic Baguette & Demi Baguette

Using only the finest ingredients and classic baking techniques, Vie de France's new Rustic Baguette and Demi Baguette provide Old-World flavor to any menu or breadbasket. Made with no preservatives, artificial colors, or artificial flavors, these breads use time-honored techniques to create a crisp, chewy crust and moist interior, with a touch of sour flavor. Whether packed "to-go" at an in-store bakery, sliced for table bread at a restaurant, or cut for sub rolls at the local sub shop, these breads offer the best in quality and versatility.



THAW-AND-SERVE RUSTIC BAGUETTE AND DEMI BAGUETTE

Product Code	Description	Units Per Case	Unit Weight	Gross Case Weight	Case Cube	Case Dimensions L x W x H	Pallet Load
7585	Rustic Baguette	24	7.6 oz.	13.4 lbs.	2.52	23 11/16" x 15 11/16" x 11 5/8"	5 x 7
7586	Demi Baguette	72	3.6 oz.	18.2 lbs.	2.52	23 3/8" x 15 1/2" x 12"	5 x 6

Handling Instructions:

Thaw overnight in refrigerator or for one hour at room temperature in poly bag.
Warm in oven at 350°F for 3-5 minutes, if needed.

Shelf Life:

Frozen: 6 months at -10°F to 0°F
Thawed: 24 hours



When Quality Matters

Vie de France Yamazaki, Inc. • 2070 Chain Bridge Road, Suite 500 • Vienna, VA 22182 • Nationwide: 800.446.4404
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