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ingredients for success

OUR ARTISAN RANGE
PERFECT BAKE GUIDE

	BAKE TIME (MINUTES)	BACK TEMP* (°C)	UNDER BAKED	PERFECTLY BAKED	OVER BAKED
WHITE BATARD	20 – 22	190 – 210			
CHEESE BATARD	20 – 22	190 – 210			
GRAIN BATARD	20 – 22	190 – 210			
KALAMATA OLIVE BATARD	20 – 22	190 – 210			
GARLIC BATARD	20 – 22	190 – 210			
CIABATTA LOAF	16 – 18	190 – 210			
OLIVE RUSTIC BAGUETTE	18 – 20	190 – 210			
RUSTIC BAGUETTE	18 – 20	200 – 210			
HALF BAGUETTE	10 – 12	190 – 210			

**Bake Temperature may vary slightly depending upon your oven type.*

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OUR ARTISAN RANGE
PERFECT BAKE GUIDE

	BAKE TIME (MINUTES)	BACK TEMP* (°C)	UNDER BAKED	PERFECTLY BAKED	OVER BAKED
WHITE RUSTIC COB	20 – 22	190 – 210			
TURKISH BREAD	8 – 10	200 – 210			
WHITE ROLL DIAMOND	4 – 5	200 – 210			
OLIVE CIABATTA LUNCH ROLL	5 – 7	200 – 210			
WHITE CIABATTA LUNCH ROLL	5 – 7	200 – 210			
MULTIGRAIN PUMPKIN TOPPED LUNCH ROLL	4 – 6	200 – 210			
ARTISAN CIABATTA DINNER ROLLS MEDITERRANEAN HERB	4 – 5	200 – 210			
ARTISAN CIABATTA DINNER ROLLS GRAIN	4 – 5	200 – 210			
ARTISAN CIABATTA DINNER ROLLS WHITE	4 – 5	200 – 210			

*Bake Temperature may vary slightly depending upon your oven type.