



Product Code: 01945

# FULLY BAKED OVEN FIRED FLATS HERB 6.5 X 6.5 IN SQUARE

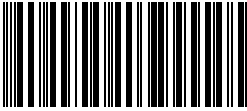
A par-baked flatbread produced from high protein wheat flour. Product has golden brown baked color on top dotted by herb and spice particles. There are golden brown grill marks on the bottom.



## SPECIFICATIONS & STORAGE

GTIN:	00049800019454
Kosher Certification:	OU
Kosher Status:	NOT KOSHER
Case Count:	120
Master Pack:	CASE
Net Case Weight:	24.75 LB
Gross Case Weight:	26.898 LB
Case Cube:	1.734
Pallet Pattern:	5 Ti x 9 Hi (45 Cases/Pallet)
Serving Size:	1/2 FLAT (46 G)
Shelf Life (Frozen):	365 DAY
Shelf Life (Refrigerated):	0 DAY
Shelf Life (Ambient):	3 DAY
Master Unit Size:	3.3 OZ
Case Dimensions:	23.69IN L x 15.81IN W x 8.0IN H
Item Dimensions:	0 L x 0 W x 0 H

CASE GTIN



00049800019454

## PRODUCT INGREDIENTS

INGREDIENTS FOR U.S MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SOYBEAN OIL, YEAST, CONTAINS LESS THAN 2% OF THE FOLLOWING: NONFAT DRY MILK, SALT, SPICES, SUGAR, TO PRESERVE FRESHNESS (CALCIUM PROPIONATE), SODIUM STEAROYL LACTYLATE, GUAR GUM.

## ALLERGENS

CONTAINS: WHEAT, MILK MAY CONTAIN SOY AND SESAME

## TIPS & HANDLING

Handling Instructions: 1.) For best results and to prevent product dryness, thaw flatbread at ambient temperature (i.e. 75°F (24°C)). Thawing under refrigeration is not recommended. 2.) To thaw an entire case, remove from the freezer and leave in the original packaging with inner bags sealed. Product will thaw at room temperature in approximately 8 to 12 hours. 3.) To thaw a partial case, remove desired number of bags from the case, then reseal the case and return to the freezer. Keep inner bags sealed. Product will thaw at room temperature in approximately 3 to 6 hours. 4.) For optimal product performance, thawed flatbread should be used within 15 hours. 5.) Thawed product may be microwaved for 15 seconds at medium power to promote elasticity.

## Nutrition Facts

2 Servings Per Container  
Serving Size 1/2 flat (46 g)

Amount Per Serving	
Calories	140
% Daily Value*	
<b>Total Fat</b> 4.5g	<b>6%</b>
Saturated Fat 1g	4%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 230mg	<b>10%</b>
<b>Total Carbohydrate</b> 21g	<b>8%</b>
Dietary Fiber 1g	3%
Total Sugars 1g	
Includes 0g Added Sugars	0%
<b>Protein</b> 4g	<b>8%</b>
Vitamin D 0.2mcg	2%
Calcium	6%
Iron	8%
Potassium 50mg	2%
Thiamin	20%
Riboflavin	10%
Folate	10%

\* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## 100g Nutrition Facts

Calories	305.724
Calories From Fat	90.091
Calories From Saturated Fat	15.976
<b>Protein</b>	<b>8.356 G</b>
<b>Carbohydrates</b>	<b>45.772 G</b>
Sugars	2.032 G
Sugar Alcohol	0 G
<b>Water</b>	<b>33.606 G</b>
<b>Fat</b>	<b>10.01 G</b>
Saturates	1.775 G
Trans Fat	0.132 G
<b>Cholesterol</b>	<b>0.364 MG</b>
<b>Fiber</b>	<b>2.016 G</b>
<b>Minerals</b>	
Ash	2.255 G
Calcium	118.91 MG
Iron	3.338 MG
Sodium	497.189 MG
Thiamin	0.451 MG
Riboflavin	0.292 MG
Niacin	3.618 MG
Potassium	111.007 MG
Vitamin A	13.279 IU
Vitamin C	0.357 MG
Vitamin D	0.478 MCG
Folic Acid	89.935 MCG