



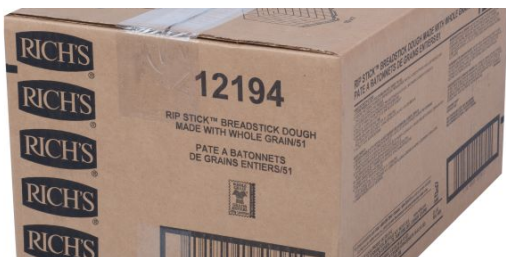
Case GTIN



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# RIP STICK BREADSTICK DOUGH MADE WITH WHOLE GRAINS/51%

Product Code: 12194



## Product Ingredients

INGREDIENTS FOR U.S MARKET: WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), YEAST, SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF THE FOLLOWING: FRUCTOSE, SOYBEAN OIL, OAT FIBER, SEA SALT, HONEY, SOY LECITHIN, NATURAL FLAVOR, ENZYMES (CONTAINS WHEAT), ASCORBIC ACID, SALT.

## Product Specification

GTIN: <b>0 00 49800 12194 2</b>	
Kosher Certification: <b>KOF-K</b>	Serving Size: <b>1 BREADSTICK (28 G)</b>
Kosher Status: <b>DAIRY</b>	Shelf Life(Frozen): <b>150 DAY</b>
Case Count: <b>250</b>	Shelf Life(Refrigerated): <b>0 DAY</b>
Master Pack: <b>CASE</b>	Shelf Life(Ambient): <b>0 DAY</b>
Net Case Weight: <b>18.75 lb.</b>	Master Unit Size: <b>1.2</b>
Gross Case Weight: <b>20.044 lb</b>	Case Dimensions: <b>15.8125IN L x 9.125IN H x 11.5625 W</b>
Case Cube: <b>0.9655</b>	
Pallet Pattern: <b>10 Ti x 8 Hi ( 80 Cases/Pallet)</b>	

## Product Prep and Cooking Instructions

1. STORE FROZEN AT 0° F (-18 C) OR BELOW UNTIL READY TO USE. 2. REMOVE THE DESIRED NUMBER OF BREADSTICKS FROM SHIPPER. PARTIALLY USED SHIPPERS SHOULD BE RESEALED AND SHOULD BE STORED IN THE FREEZER. 3. PLACE BREADSTICK ON A LINED SHEET PAN AND COVER WITH PLASTIC. RECOMMEND 24 BREADSTICKS (8 X 3). 4. ALLOW TO THAW AT ROOM TEMPERATURE FOR 30 MINUTES. 5. PROOF 30-45 MINUTES AT 95° F (35 C), 85% RELATIVE HUMIDITY 6. BAKING TEMPERATURE AND TIME: CONVECTION OVEN: 325° F (160 C) FOR 10-12 MINUTES RACK OVEN: 350° F (175 C) FOR 10-12 MINUTES OR UNTIL SLIGHTLY GOLDEN BROWN 7. ALLOW TO COOL BEFORE SERVING

Nutrition Facts	
Serving Size 1 BREADSTICK (28 G)	
Servings Per Container 1	
Amount Per Serving	
Calories	Calories from Fat
<b>% Daily Value*</b>	
<b>Total Fat</b> 1g	<b>1%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 95mg	<b>4%</b>
<b>Total Carbohydrate</b> 14g	<b>5%</b>
Dietary Fiber g	<b>%</b>
Sugars 2g	
<b>Protein</b> 3g	<b>6%</b>
Vitamin A %	Vitamin C %
Calcium 0%	Iron 4%
Folate 2 %	Riboflavin 0 %
Thiamin 8 %	

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300mg	375mg
Dietary Fiber		25g	30g

Calories per gram: Fat 9 Total Carbohydrate 4 Protein 4

100g Nutrition Facts	
<b>Energy</b>	
Calories	<b>231.2292</b>
Kilojoules	<b>967.463</b>
Calories From Fat 10.67%	<b>24.6665</b>
Calories From Saturated Fat	<b>4.0356</b>
<b>Protein</b>	<b>8.9952 g</b>
<b>Carbohydrates</b> <b>42.6455 g</b>	
Sugars	<b>6.2303 g</b>
Sugar Alcohol	<b>0.0000 g</b>
<b>Water</b>	<b>44.2171 g</b>
<b>Fat</b> <b>2.7407 g</b>	
Saturates	<b>0.4484 g</b>
Trans Fat	<b>0.0213 g</b>
Polyunsaturates	<b>1.4227 g</b>
Monounsaturates	<b>0.4905 g</b>
<b>Cholesterol</b>	<b>0.0000 mg</b>
<b>Fiber</b>	<b>4.5415 g</b>
<b>Minerals</b>	
Ash	<b>1.4015 g</b>
Calcium	<b>19.0586 mg</b>
Iron	<b>2.2614 mg</b>
Sodium	<b>280.3775 mg</b>
<b>Vitamins</b>	
Thiamin	<b>0.3036 mg</b>
Riboflavin	<b>0.1455 mg</b>
Niacin	<b>2.7973 mg</b>
Vitamin A	<b>0.4474 iu /0.1344</b>

Vitamin C	0.0216 mg
Folic Acid	29.8619 ug