



UPC



04 98 00 87 78 32

Case GTIN



00 04 98 00 87 78 32

# FRENCH BREADSTICK

Product Code: 87783



## Product Ingredients

INGREDIENTS FOR U.S MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, CONTAINS LESS THAN 2% OF THE FOLLOWING: YEAST, SALT, DEXTROSE, MALTED BARLEY FLOUR, CALCIUM SULFATE, DATEM, CALCIUM CARBONATE, ASCORBIC ACID, ENZYME.

## Product Specification

GTIN: <b>0 00 49800 87783 2</b>	
Kosher Certification: <b>KOF-K</b>	Serving Size: <b>1 BREADSTICK (51 G)</b>
Kosher Status: <b>PARVE</b>	Shelf Life(Frozen): <b>365 DAY</b>
Case Count: <b>120</b>	Shelf Life(Refrigerated): <b>0 DAY</b>
Master Pack: <b>CASE</b>	Shelf Life(Ambient): <b>1 DAY</b>
Net Case Weight: <b>13.5 lb.</b>	Master Unit Size: <b>1.8</b>
Gross Case Weight: <b>15.25 lb</b>	Case Dimensions: <b>19.8125IN L x 11.3125IN H x 11.6875 W</b>
Case Cube: <b>1.5159</b>	
Pallet Pattern: <b>8 Ti x 6 Hi ( 48 Cases/Pallet)</b>	

## Product Prep and Cooking Instructions

Baking Instructions: Oven Temperature From Frozen State From Thawed State Convection 350°F (175°C) Rolls/Breadsticks 5-12 Min. Rolls/Breadsticks 5-12 Min. Breads 8-15Min. Breads 8-12 Min. Deck or Rack 375°F (190°C) Rolls/Breadsticks 10-15 Min. Rolls/Breadsticks 8-12 Min. Breads 10-15 Min. Breads 8-12 Min. Conveyor/Impinger 425°F (220°C) Rolls/Breadsticks 5-8 Min. Rolls/Breadsticks 5-8 Min. Breads 5-8 Min. Breads 5-8 Min. Suggested times and temperatures will vary by operation.

Nutrition Facts	
Serving Size 1 BREADSTICK (51 G)	
Servings Per Container 1	
Amount Per Serving	
Calories	Calories from Fat
<hr/>	
	% Daily Value*
<b>Total Fat</b> 0.5g	<b>1%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 290mg	<b>12%</b>
<b>Total Carbohydrate</b> 27g	<b>10%</b>
Dietary Fiber g	<b>%</b>
Sugars 0g	
<b>Protein</b> 5g	<b>10%</b>
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Vitamin A %	Vitamin C %
Calcium 2%	Iron 10%
Folate 15 %	Riboflavin 15 %
Thiamin 25 %	
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*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>258.6197</b>
Kilojoules	<b>1082.0648</b>
Calories From Fat 4.05%	<b>10.4786</b>
Calories From Saturated Fat	<b>1.8927</b>
<b>Protein</b>	<b>9.3638 g</b>
<b>Carbohydrates</b>	
Sugars	<b>0.8062 g</b>
Sugar Alcohol	<b>0.0000 g</b>
<b>Water</b>	<b>34.8702 g</b>
<b>Fat</b>	<b>1.1643 g</b>
Saturates	<b>0.2103 g</b>
Trans Fat	<b>0.0015 g</b>
Polyunsaturates	<b>0.5059 g</b>
Monounsaturates	<b>0.1220 g</b>
<b>Cholesterol</b>	<b>0.0000 mg</b>
<b>Fiber</b>	<b>1.8451 g</b>
<b>Minerals</b>	
Ash	<b>1.9302 g</b>
Calcium	<b>30.8017 mg</b>
Iron	<b>3.4939 mg</b>
Sodium	<b>563.6554 mg</b>
<b>Vitamins</b>	
Thiamin	<b>0.5620 mg</b>
Riboflavin	<b>0.3500 mg</b>
Niacin	<b>4.8441 mg</b>
Vitamin A	<b>0.0624 iu /0.0208</b>

Vitamin C	3.2836 mg
Folic Acid	109.3843 ug