



Product Code: 87804

## PARBAKED PARISIEN BREAD

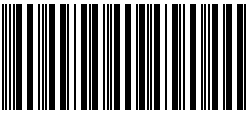
Long crusty loaf of bread with a soft moist interior texture approx. 22.5in long. Par-baked format.

### SPECIFICATIONS & STORAGE

|                            |                                    |
|----------------------------|------------------------------------|
| GTIN:                      | 00049800878044                     |
| Kosher Certification:      | KOF-K                              |
| Kosher Status:             | PARVE                              |
| Case Count:                | 18                                 |
| Master Pack:               | CASE                               |
| Net Case Weight:           | 20.25 LB                           |
| Gross Case Weight:         | 22.653 LB                          |
| Case Cube:                 | 2.346                              |
| Pallet Pattern:            | 5 Ti x 8 Hi (40 Cases/Pallet)      |
| Serving Size:              | 2 OZ (56 G/ABOUT 2 1/2 INCH SLICE) |
| Shelf Life (Frozen):       | 270 DAY                            |
| Shelf Life (Refrigerated): | 0 DAY                              |
| Shelf Life (Ambient):      | 0 DAY                              |
| Master Unit Size:          | 18 OZ                              |
| Case Dimensions:           | 23.75IN L x 15.88IN W x 10.75IN H  |
| Item Dimensions:           | 0 L x 0 W x 0 H                    |



CASE GTIN



00049800878044

### 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, YEAST, CONTAINS LESS THAN 2% OF THE FOLLOWING: SALT, DEXTROSE, MALTED BARLEY FLOUR, CALCIUM SULFATE, DATEM, CALCIUM CARBONATE, ASCORBIC ACID, ENZYME.;CONTAINS: WHEAT MAY CONTAIN MILK, EGGS, SOY AND SESAME DERIVED FROM BIOENGINEERING

### TIPS & HANDLING

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 10-15Min. 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

9 Servings Per Container

Serving Size 2 oz (56 g/about 2 1/2 inch slice)

Amount Per Serving

**Calories** 140      Calories from Fat 5cal

|                               | % Daily Value* |
|-------------------------------|----------------|
| <b>Total Fat</b> 0.5g         | 1%             |
| Saturated Fat 0g              | 0%             |
| Trans Fat 0g                  |                |
| <b>Cholesterol</b> 0mg        | 0%             |
| <b>Sodium</b> 290mg           | 13%            |
| <b>Total Carbohydrate</b> 28g | 10%            |
| Dietary Fiber 1g              | 4%             |
| Sugars 1g                     |                |
| <b>Protein</b> 5g             | 10%            |
| Vitamin A                     | 0%             |
| Vitamin C                     | 6%             |
| Iron                          | 10%            |
| Calcium                       | 2%             |
| Thiamin                       | 25%            |
| Riboflavin                    | 15%            |
| Folate                        | 15%            |

\* 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                    | 239.727         |
| Calories From Fat           | 10.145          |
| Calories From Saturated Fat | 2.179           |
| <b>Protein</b>              | <b>8.69 G</b>   |
| <b>Carbohydrates</b>        | <b>48.706 G</b> |
| Sugars                      | 1.018 G         |
| Sugar Alcohol               |                 |
| <b>Water</b>                | <b>39.628 G</b> |
| <b>Fat</b>                  | <b>1.127 G</b>  |
| Saturates                   | 0.242 G         |
| Trans Fat                   | 0.003 G         |
| <b>Cholesterol</b>          | <b>0 MG</b>     |
| <b>Fiber</b>                | <b>1.735 G</b>  |
| <b>Minerals</b>             |                 |
| Ash                         | 1.849 G         |
| Calcium                     | 42.26 MG        |
| Iron                        | 3.22 MG         |
| Sodium                      | 520.122 MG      |
| Thiamin                     | 0.504 MG        |
| Riboflavin                  | 0.311 MG        |
| Niacin                      | 4.34 MG         |
| Potassium                   | 92.363 MG       |
| Vitamin A                   | 0.113 IU        |
| Vitamin C                   | 5.96 MG         |
| Folic Acid                  | 94.78 MCG       |