



Product Code: 03025

PROOF & BAKE BREAD DOUGH WHITE WITH RAISINS

Rich white bread dough with raisins. Proof-and-bake format.

Nutrition Facts

8 Servings Per Container

Serving Size

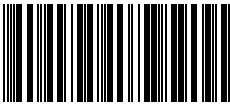
* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



SPECIFICATIONS & STORAGE

GTIN:	00049800030251
Kosher Certification:	KOF-K
Kosher Status:	KDNOAGENCY
Case Count:	24
Master Pack:	CASE
Net Case Weight:	27.375 LB
Gross Case Weight:	28.475 LB
Case Cube:	0.860
Pallet Pattern:	10 Ti x 8 Hi (80 Cases/Pallet)
Serving Size:	
Shelf Life from Manufacture:	120 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	18.25 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 8.12 IN H

CASE GTIN



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PRODUCT INGREDIENTS

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), RAISINS, WATER, SKIM MILK, YEAST, HIGH FRUCTOSE CORN SYRUP, EGGS, CONTAINS LESS THAN 2% OF THE FOLLOWING: SOYBEAN OIL, WHEAT GLUTEN, SALT, SODIUM STEAROYL LACTYLATE, DATEM, ASCORBIC ACID, ENZYMES.

ALLERGENS

CONTAINS: EGGS, MILK, WHEAT
MAY CONTAIN SOY

DERIVED FROM BIOENGINEERING

TIPS & HANDLING

1. PLACE FROZEN DOUGH IN GREASED BREAD PANS (STRAP PANS) AND PLACE INTO RETARDER OVERNIGHT. COVER WITH PLASTIC. 2. REMOVE PRODUCT FROM RETARDER AND PLACE IN PROOF BOX. 3. PROOF UNTIL PAN IS FILLED AND CROWN OF LOAF IS ABOVE SIDES OF PAN. 4. BAKE AT 400 F FOR APPROXIMATELY 25-30 MINUTES OR UNTIL GOLDEN BROWN. 5. REMOVE FROM PANS IMMEDIATELY, LET BREADS COOL ON WIRE RACK. 6. SLICE AND PACKAGE WHEN COOL.