



Product Code: 03041

SIMPLY PROOF & BAKE ITALIAN BREAD DOUGH

A light crusty yeast-raised bread with a soft interior texture. Shape is typically shorter and plumper than French bread. 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:	00049800030411
Kosher Certification:	KOF-K
Kosher Status:	PARVE
Kosher Certificate:	View Certificate
Case Count:	24
Master Pack:	CASE
Net Case Weight:	28.5 LB
Gross Case Weight:	30.028 LB
Case Cube:	0.860
Pallet Pattern:	10 Ti x 8 Hi (80 Cases/Pallet)
Serving Size:	
Shelf Life from Manufacture:	180 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:	19 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

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, SOYBEAN OIL, SUGAR, POTASSIUM CHLORIDE, ENZYMES, ASCORBIC ACID.

ALLERGENS

CONTAINS: WHEAT
MAY CONTAIN MILK, SOY AND EGGS

DERIVED FROM BIOENGINEERING

TIPS & HANDLING

1. PLACE LOAVES OF FROZEN BREAD ON PAPER LINED SHEET PANS. 2. COVER WITH PLASTIC, PLACE IN RETARDER AND DEFROST OVERNIGHT. 3. REMOVE FROM RETARDER, SHAPE INTO DESIRED LENGTHS. 4. PLACE 3 OR 4 LOAVES ON PAPER LINED SHEET PAN OR SCREEN PAN AND LET STAND FOR 15-30 MINUTES AT ROOM TEMPERATURE. 5. EGG WASH BREAD, IF DESIRED. SPRINKLE WITH SESAME SEEDS, POPPY SEEDS OR LEAVE PLAIN. 6. PROOF UNTIL DOUBLE IN SIZE. 7. SLIT EACH LOAF WITH DIAGONAL CUTS, OR CUT ONCE LENGTHWISE DOWN THE LOAF. 8. BAKE 400°F (205°C) FOR APPROXIMATELY 30-45 MINUTES OR UNTIL GOLDEN BROWN.