



Product Code: 06728

SIMPLY PROOF & BAKE FRENCH BREAD DOUGH WHEAT

Crusty light bread which contains enriched wheat and whole wheat flour. Proof-and-bake format.

SPECIFICATIONS & STORAGE

GTIN:	00049800067288
Kosher Certification:	KOF-K
Kosher Status:	PARVE
Kosher Certificate:	View Certificate
Case Count:	24
Master Pack:	CASE
Net Case Weight:	29.475 LB
Gross Case Weight:	31.217 LB
Case Cube:	1.045
Pallet Pattern:	10 Ti x 7 Hi (70 Cases/Pallet)
Serving Size:	2 OZ (56 G/ABOUT 2 INCH SLICE)
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:	19.65 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 9.88 IN H

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, WHOLE WHEAT FLOUR, CRUSHED WHEAT, YEAST, CONTAINS LESS THAN 2% OF THE FOLLOWING: WHEAT GLUTEN, SALT, SUGAR, DEXTROSE, POTASSIUM CHLORIDE, ENZYMES, ASCORBIC ACID.

ALLERGENS

CONTAINS: WHEAT
MAY CONTAIN MILK, SOY AND EGGS

DERIVED FROM BIOENGINEERING

TIPS & HANDLING

HANDLING INSTRUCTIONS: 1. PANNING: BULK - 12 DOWN ON LINED SHEET PAN. BAKING - (BAGUETTE FRENCH SCREEN PAN) - 4 CHANNEL PAN 18 X 26 SHEET PAN - 3 ACROSS, OR 4 DOWN BAKE DIRECTLY ON PERFORATED SHEET PAN FOR A CRISPIER CRUST. 2. RETARDING/THAWING: 35 - 38°F (2 - 4°C), 12 - 18 HOURS ON COVERED RACK. 3. FOR 23" FRENCH: STRETCH TO 22" LENGTH AND PLACE ON PAN. FOR 15" FRENCH: 3 ACROSS PER SHEET PAN. 4. TEMPER/FLOORTIME: 30 MIN AT ROOM TEMPERATURE. 5. PROOFING: (95°F (35°C), 85% R.H.) 40 - 50 MIN, TO TEMPLATE 23" FRENCH-TEMPLATE #32 FOR CHANNEL PAN OR TEMPLATE #41 ON FLAT SHEET PAN, 15" FRENCH-TEMPLATE #34 6. SCORING: 23" FRENCH - STARTING 1" FROM THE END, MAKE FIVE, 1/2" DEEP CUTS DOWN THE LENGTH OF THE LOAF. 15" FRENCH - MAKE FOUR, 1/2" DEEP DIAGONAL CUTS ACROSS THE WIDTH OF THE LOAF. 7. BAKING: RACK OVEN: 375°F (190°C), 25 - 30 MIN; *STEAM - 25 SEC. DECK OVEN: 400°F (205°C), 25 - 30 MIN; *STEAM - 30 - 45 SEC. CONVECTION OVEN: 325°F (160°C), 20 - 25 MIN;

Nutrition Facts

8 Servings Per Container

Serving Size 2 OZ (56 G/ABOUT 2 INCH SLICE)

Amount Per Serving

Calories 150

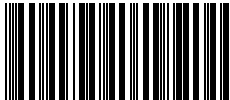
	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 320mg	14%
Total Carbohydrate 30g	11%
Dietary Fiber 2g	8%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 6g	13%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.8mg	10%
Potassium 150mg	4%
Thiamin	25%
Riboflavin	10%
Folate	10%

* 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	224.888
Protein	9.492 G
Carbohydrates	44.248 G
Sugars	1.88 G
Added Sugars	1.431 G
Sugar Alcohol	0 G
Water	43.287 G
Fat	1.202 G
Saturates	0.189 G
Trans Fat	0 G
Cholesterol	0 MG
Fiber	3.137 G
Minerals	
Ash	1.772 G
Calcium	17.044 MG
Iron	2.739 MG
Sodium	473.064 MG
Thiamin	0.406 MG
Riboflavin	0.225 MG
Niacin	3.347 MG
Potassium	216.876 MG
Vitamin D	0 MCG
Folic Acid	63.623 MCG

CASE GTIN



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