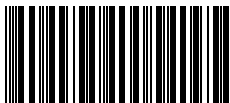




CASE GTIN



00049800180086

Product Code: 18008

PROOF & BAKE FRENCH BREAD DOUGH STICK

Long thin crisp loaf of French bread. Proof-and-bake format.

SPECIFICATIONS & STORAGE

GTIN:	00049800180086
Kosher Certification:	KOF-K
Kosher Status:	PARVE
Kosher Certificate:	View Certificate
Case Count:	30
Master Pack:	CASE
Net Case Weight:	28.125 LB
Gross Case Weight:	29.506 LB
Case Cube:	0.860
Pallet Pattern:	10 Ti x 8 Hi (80 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:	3 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	15 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 8.12 IN H

PRODUCT INGREDIENTS

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

ALLERGENS

CONTAINS: WHEAT
MAY CONTAIN MILK, SOY, EGG AND SESAME

TIPS & HANDLING

1. PANNING: BULK - 12 DOWN ON LINED SHEET PAN. BAKING - (BAGUETTE FRENCH SCREEN PAN) - 4 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), 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 MINUTES AT ROOM TEMPERATURE. 5. PROOFING: (95 F, 85% R.H.) 40 - 50 MINUTES, 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 4, 1 2 DEEP CUTS DOWN THE LENGTH OF THE LOAF, 15 FRENCH - MAKE FOUR 4, 1 2 DEEP DIAGONAL CUTS ACROSS THE WIDTH OF THE LOAF. 7. BAKING: RACK OVEN: 375 F, 25 - 30 MINUTES; *STEAM - 25 SECONDS DECK OVEN: 400 F, 25 - 30 MINUTES; *STEAM - 30 - 45 SECONDS CONVECTION: 325 - 350 F, 20 - 25 MINUTES; *STEAM - N A *OPEN DAMPER AT MID POINT OF BAKING TIME.

Nutrition Facts

6 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 370mg	16%
Total Carbohydrate 30g	11%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 5g	11%
Vitamin D 0.5mcg	2%
Calcium 10mg	0%
Iron 1.9mg	10%
Potassium 60mg	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	219.237
Protein	7.825 G
Carbohydrates	44.467 G
Sugars	1.756 G
Added Sugars	1.264 G
Sugar Alcohol	0 G
Water	44.766 G
Fat	1.189 G
Saturates	0.411 G
Trans Fat	0 G
Cholesterol	0.001 MG
Fiber	1.589 G
Minerals	
Ash	1.753 G
Calcium	14.622 MG
Iron	2.886 MG
Sodium	546.416 MG
Thiamin	0.454 MG
Riboflavin	0.28 MG
Niacin	3.904 MG
Potassium	84.611 MG
Vitamin D	0.681 MCG
Folic Acid	85.261 MCG

