



Product Code: 21993

NO PROOF WHEAT BREAD DOUGH

Wheat bread dough that goes directly from retarder/cooler to oven, skipping the proofing step.

SPECIFICATIONS & STORAGE

GTIN:	00049800219939
Case Count:	24
Master Pack:	CASE
Net Case Weight:	31.5 LB
Gross Case Weight:	33.223 LB
Case Cube:	1.186
Pallet Pattern:	6 Ti x 8 Hi (48 Cases/Pallet)
Serving Size:	2 OZ (56 G/ABOUT 1 1/2 INCH SLICE)
Shelf Life from Manufacture:	120 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:	21 OZ
Case Dimensions:	14.75 IN L x 14.25 IN W x 9.75 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, YEAST, WHOLE WHEAT FLOUR, WHEAT GLUTEN, CRUSHED WHEAT, SUGAR, CONTAINS LESS THAN 2% OF THE FOLLOWING: SOYBEAN OIL, SALT, SKIM MILK, MOLASSES, GUAR GUM, ENZYMES, ASCORBIC ACID.

ALLERGENS

CONTAINS: MILK, WHEAT
MAY CONTAIN EGGS AND SOY

DERIVED FROM BIOENGINEERING

TIPS & HANDLING

KEEP FROZEN Retarder-To-Oven 1. Panning: Place 2-3 on a lined sheet pan or sprayed channel pan 2. Retarding: Place product in a refrigerator at 36°F to 39°F for 18-24 hours. Product can stay in refrigerator up to 36 hours. 3. Scoring: score rolls with 4 diagonal cuts 4. Baking: • Rack Oven: 375°F for 22-25 minutes with 10-15 seconds steam • Deck Oven: 400°F for 22-25 minutes • Convection Oven: 325°F for 20-24 minutes Floor-Thaw Option 1. Panning: Place 2-3 on a lined sheet pan or sprayed channel pan 2. Floor Thaw: thaw product for 3-4 hours at room temperature in a covered rack 3. Scoring: score rolls with 4 diagonal cuts 4. Baking: • Rack Oven: 375°F for 22-25 minutes with 15 seconds steam • Deck Oven: 400°F for 22-25 minutes • Convection Oven: 325°F for 20-24 minutes

Nutrition Facts

9 Servings Per Container

Serving Size 2 OZ (56 G/ABOUT 1 1/2 INCH SLICE)

Amount Per Serving

Calories 150

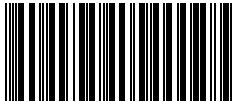
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 230mg	10%
Total Carbohydrate 27g	10%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 2g Added Sugars	3%
Protein 7g	13%
Vitamin D 0mcg	0%
Calcium 10mg	2%
Iron 1.7mg	10%
Potassium 90mg	2%
Thiamin	20%
Riboflavin	10%
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	222.434
Protein	9.847 G
Carbohydrates	40.474 G
Sugars	3.008 G
Added Sugars	2.462 G
Sugar Alcohol	0 G
Water	43.298 G
Fat	2.564 G
Saturates	0.406 G
Trans Fat	0.021 G
Cholesterol	0.02 MG
Fiber	2.844 G
Minerals	
Ash	1.436 G
Calcium	20.084 MG
Iron	2.592 MG
Sodium	345.478 MG
Thiamin	0.36 MG
Riboflavin	0.208 MG
Niacin	3.163 MG
Potassium	139.888 MG
Vitamin D	0 MCG
Folic Acid	58.675 MCG

CASE GTIN



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