



Product Code: 24059

FRENCH BREAD DOUGH 28/17.5 OZ

A light, crusty, yeast-raised bread with a soft interior texture. Proof-and-bake format. For a child nutrition bid specification, please contact our Helpline at 1-800-356-7094 or email helpline@rich.com.

SPECIFICATIONS & STORAGE

GTIN:	00049800240599
Kosher Certification:	KOF-K
Kosher Status:	PARVE
Kosher Certificate:	View Certificate
Case Count:	28
Master Pack:	CASE
Net Case Weight:	30.625 LB
Gross Case Weight:	32.031 LB
Case Cube:	1.064
Pallet Pattern:	10 Ti x 7 Hi (70 Cases/Pallet)
Serving Size:	2 OZ (56 G ABOUT 1/7 OF LOAF)
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:	0 DAYS
Shelf Life Ambient, Thawed:	0 DAYS
Master Unit Size:	17.5 OZ
Case Dimensions:	15.94 IN L x 11.69 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, YEAST, CONTAINS LESS THAN 2% OF THE FOLLOWING: SALT, HIGH FRUCTOSE CORN SYRUP, DEXTROSE, SODIUM STEAROYL LACTYLATE, DATEM, ASCORBIC ACID, ENZYMES.

ALLERGENS

CONTAINS: WHEAT
MAY CONTAIN MILK, SOY AND EGGS

DERIVED FROM BIOENGINEERING

TIPS & HANDLING

1. PANNING: BULK - 12 DOWN ON LINED SHEET PAN. BAKING - (BAGUETTE FRENCH SCREEN PAN) - 4 PER 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°F - 38°F (1°C - 3°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 MINUTES AT ROOM TEMPERATURE. 5. PROOFING: (95°F (35°C), 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, 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 MINUTES; *STEAM - 25 SECONDS DECK OVEN: 400°F (205°C), 25 - 30 MINUTES; *STEAM - 30 - 45 SECONDS CONVECTION: 325°F - 350°F (160°C - 175°C), 20 - 25 MINUTES; *STEAM - N/A *OPEN DAMPER AT MID POINT OF BAKING TIME

Nutrition Facts

7 Servings Per Container

Serving Size 2 OZ (56 G ABOUT 1/7 OF LOAF)

Amount Per Serving

Calories **150**

	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 360mg	16%
Total Carbohydrate 30g	11%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 5g	11%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 2mg	10%
Potassium 60mg	2%
Thiamin	25%
Riboflavin	15%
Folate	15%

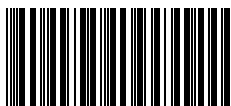
* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

100g Nutrition Facts

Calories	218.935
Protein	7.889 G
Carbohydrates	44.151 G
Sugars	1.957 G
Added Sugars	1.558 G
Sugar Alcohol	0 G
Water	44.913 G
Fat	1.255 G
Saturates	0.453 G
Trans Fat	0.001 G
Cholesterol	0 MG
Fiber	1.636 G
Minerals	
Ash	1.792 G
Calcium	12.671 MG
Iron	2.914 MG
Sodium	542.972 MG
Thiamin	0.451 MG
Riboflavin	0.278 MG
Niacin	3.504 MG
Potassium	85.302 MG
Vitamin D	0 MCG
Folic Acid	90.593 MCG



CASE GTIN



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