



Product Code: 89690

PARBAKED HOAGIE ROLL, 75 COUNT, 4 OZ

Hoagie roll with crusty exterior and soft interior textures approx. 7.5inlong. Par-baked format.



SPECIFICATIONS & STORAGE

GTIN:	00049800896901
Kosher Certification:	KOF-K
Kosher Status:	PARVE
Kosher Certificate:	View Certificate
Case Count:	75
Master Pack:	CASE
Net Case Weight:	18.75 LB
Gross Case Weight:	21.338 LB
Case Cube:	2.346
Pallet Pattern:	5 Ti x 7 Hi (35 Cases/Pallet)
Serving Size:	1 ROLL (113 G)
Shelf Life from Manufacture:	270 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:	4 OZ
Case Dimensions:	23.75 IN L x 15.88 IN W x 10.75 IN H

Nutrition Facts

1 Servings Per Container
Serving Size 1 ROLL (113 g)

Amount Per Serving
Calories 280

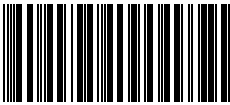
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 600mg	26%
Total Carbohydrate 56g	20%
Dietary Fiber 2g	7%
Total Sugars 1g	
Includes 1g Added Sugars	1%
Protein 10g	20%
Vitamin D 0.6mcg	4%
Calcium 50mg	4%
Iron 3.7mg	20%
Potassium 110mg	2%
Thiamin	50%
Riboflavin	30%
Folate	25%

* 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	243.135
Protein	8.832 G
Carbohydrates	49.506 G
Sugars	1.035 G
Added Sugars	0.548 G
Sugar Alcohol	0 G
Water	38.636 G
Fat	1.146 G
Saturates	0.246 G
Trans Fat	0.003 G
Cholesterol	0 MG
Fiber	1.764 G
Minerals	
Ash	1.88 G
Calcium	42.86 MG
Iron	3.274 MG
Sodium	528.663 MG
Thiamin	0.513 MG
Riboflavin	0.316 MG
Niacin	4.411 MG
Potassium	93.893 MG
Vitamin D	0.569 MCG
Folic Acid	96.337 MCG

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, DEXTROSE, MALTED BARLEY FLOUR, CALCIUM SULFATE, DATEM, CALCIUM CARBONATE, ASCORBIC ACID, ENZYME.

ALLERGENS

CONTAINS: WHEAT
MAY CONTAIN MILK, SOY AND EGGS

DERIVED FROM BIOENGINEERING

TIPS & HANDLING

Baking Instructions Oven Temp From Frozen State From Thawed State Convection 350 F (175 C) Rolls/Breadsticks 5-12 Min. Rolls/Breadsticks 5-12 Min. Breads 8-15Min. Breads 8-12 Min. Deck or Rack 375 F (190 C) Rolls/Breadsticks 10-15 Min.Rolls/Breadsticks 8-12 Min. Breads 10-15 Min. Breads 8-12 Min. Conveyor/Impinger 425 F (220 C) Rolls/Breadsticks 5-8 Min. Rolls/Breadsticks 5-8 Min. Breads 5-8 Min. Breads 5-8 Min. Suggested times and temps will vary by operation.