



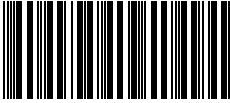
Product Code: 17111

4.5" X 9" PULL APART FLATBREAD, 32 7-OZ

PREMIUM 4.5" X 9" PAR-BAKED PERFORATED
BREADSTICK CRUST



CASE GTIN



00049800171114

SPECIFICATIONS & STORAGE

GTIN:	00049800171114
Case Count:	32
Master Pack:	CASE
Net Case Weight:	14 LB
Gross Case Weight:	16 LB
Case Cube:	1.104
Pallet Pattern:	8 Ti x 8 Hi (64 Cases/Pallet)
Serving Size:	
Shelf Life from Manufacture:	365 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	5 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	7 OZ
Case Dimensions:	20.38 IN L x 10.12 IN W x 9.25 IN H

PRODUCT INGREDIENTS

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SOYBEAN OIL, SUGAR, YEAST, CONTAINS LESS THAN 2% OF THE FOLLOWING: PALM OIL, SALT, ARABIC GUM, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), GUAR GUM, ENZYMES.

ALLERGENS

CONTAINS: WHEAT
MAY CONTAIN MILK AND SOY

DERIVED FROM BIOENGINEERING

TIPS & HANDLING

KEEP FROZEN 0°F (-18°C) OR BELOW Handling Instructions: 1. Remove desired number of units from case and then reseal case. 2. Place onto baking sheet on middle rack of oven 3. Bake until crust is golden brown. 5. Carefully remove from the oven. 6. Let cool 2 to 3 minutes. Cut, serve, and enjoy! CONVENTIONAL OVEN: 425°F., 7 to 9 minutes. CONVECTION OVEN: 425°F, 6 to 9 minutes. IMPINGER OVEN: 450°F, 6 minutes. TurboChef Bullet OVEN: 500°F, 2 minutes and 45 seconds. The internal temperature must reach 165°F as measured by a food thermometer.

Nutrition Facts

4 Servings Per Container

Serving Size

* 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.