

7 GRAIN WHEAT BREAD DOUGH

21409

24 oz.



Nutrition Facts

Serving size 1/10 loaf (60g)

Amount per serving

Calories 170

% Daily Value*

Total Fat 3g 4%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 360mg 16%

Total Carbohydrate 29g 11%

Dietary Fiber 2g 7%

Total Sugars 2g

Includes 1g Added Sugars 2%

Protein 7g

Vitamin D 0mcg 0%

Calcium 20mg 2%

Iron 1.9mg 10%

Potassium 90mg 2%

*The % Daily Value 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.

Nutrients	Per 100g
Basic Components	
Calories (kcal)	288.46
Protein (g)	11.67
Carbohydrates (g)	48.79
Dietary Fiber (g)	3.62
Total Sugars (g)	4.19
Added Sugar (g)	1.22
Fat (g)	4.95
Saturated Fat (g)	0.58
Trans Fatty Acid (g)	0.01
Cholesterol (mg)	0
Water (g)	32.42
Ash (g)	2.34
Vitamins	
Vitamin D (mcg)	0.01
Minerals	
Calcium (mg)	37.46
Iron (mg)	3.15
Potassium (mg)	154.84
Sodium (mg)	604.63

PRODUCT INFORMATION

TYPE: ----- Frozen Dough

MINIMUM GUARANTEED

DISTRIBUTOR SHELF LIFE: ----- 41 Days

UNIT NET WT: ----- 24 oz.

UNITS PER CASE: ----- 16

CASE DIMENSIONS : ----- 18.87x9.5x9.0 (inches)

CASE NET WEIGHT: ----- 24 lbs.

CASE GROSS WEIGHT: ----- 25 lbs.

CASE CUBE: ----- .93

TI-HI: ----- 10x6

GTIN: ----- 00078296214098

CASES PER PALLET: ----- 60

DOT #: ----- 657855



INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, WHOLE WHEAT FLOUR, YEAST, WHEAT GLUTEN, SUNFLOWER SEEDS, CRACKED WHEAT, CONTAINS LESS THAN 2% OF SUGAR, ROLLED WHEAT FLAKES, RYE FLAKES, BARLEY FLAKES, MILLET, OATS, CORN GRITS, FLAX SEEDS, SPELT, CANOLA OIL, REFINERY SYRUP, HONEY, CORN FLOUR, BETA CAROTENE, DEXTROSE, SOYBEAN OIL, SALT, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, ENZYMES, CALCIUM PROPIONATE (PRESERVATIVE).
CONTAINS WHEAT. MAY CONTAIN EGG, SOY.
CONTAINS A BIOENGINEERED FOOD INGREDIENT

Storage, Handling & Shelf Life:

- Keep dough frozen until use
- Refer to handling sheets for proper breakout, bake temperature and bake time
- This frozen dough item is best used within 112 days from manufacturing date located on the side of the box.

Statement of Potential Misuse:

Improper thawing, eating raw dough, under baking and/or not following GFP handling procedures are considered misuse of Gonnella Frozen Products frozen dough.

Contact:

1117 E. Wiley Road
Schaumburg, IL, 60173

PH: 800-262-3442

www.Gonnella.com
nationalsales@gonnella.com

Confidential & Proprietary Document
Property of Gonnella © Effective 12/13/23