

CL SOURDOUGH BAGUETTE DOUGH

24099

12 oz.

This bold, full-bodied San Francisco-style sourdough baguette delivers a complex, pungent flavor with a tangy aftertaste in every bite. Its hearty crust gives way to a soft, light interior texture, crafted with simple, real ingredients.

Nutrition Facts

Serving size 1/4 loaf (67g)

Amount per serving

Calories 190

% Daily Value*

Total Fat 1.5g 2%

Saturated Fat 0g 0%

Trans Fat 0g

Polyunsaturated Fat 0.5g

Monounsaturated Fat 0g

Cholesterol 0mg 0%

Sodium 350mg 15%

Total Carbohydrate 36g 13%

Dietary Fiber 1g 4%

Total Sugars 2g

Includes 1g Added Sugars 2%

Protein 9g

Vitamin D 0mcg 0%

Calcium 10mg 0%

Iron 2.1mg 10%

Potassium 80mg 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)	289.62
Protein (g)	13.26
Carbohydrates (g)	54.17
Dietary Fiber (g)	2.19
Total Sugars (g)	3.02
Added Sugar (g)	1.77
Fat (g)	2.33
Saturated Fat (g)	0.48
Trans Fatty Acid (g)	0
Cholesterol (mg)	0
Vitamins	
Vitamin A (IU)	1.32
Vitamin C (mg)	0.03
Vitamin D (mcg)	0
Minerals	
Calcium (mg)	19.52
Iron (mg)	3.21
Potassium (mg)	122.97
Sodium (mg)	518.49

PRODUCT INFORMATION

TYPE: ----- Frozen Dough

MINIMUM GUARANTEED

DISTRIBUTOR SHELF LIFE: ----- 30 Days

UNIT NET WT: ----- 12 oz.

TARGET FROZEN LENGTH: ----- 11.89"

TARGET FROZEN DIAMETER: ----- 1.5"

UNITS PER CASE: ----- 30

TARGET BAKED LENGTH: ----- 16"

TARGET BAKED DIAMETER: ----- 3.3"

TARGET BAKED HEIGHT: ----- 2.0"

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

CASE NET WEIGHT: ----- 22.5 lbs.

CASE GROSS WEIGHT: ----- 23.5 lbs.

CASE CUBE: ----- .93

TI-HI: ----- 10x6

GTIN: ----- 00078296240998

CASES PER

PALLET: ----- 60

DOT #: ----- 769641



INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF SALT, DEXTROSE, SUNFLOWER LECITHIN, SOYBEAN OIL, FUMARIC ACID, ACETIC ACID, LACTIC ACID, ASCORBIC ACID, ENZYMES. CONTAINS WHEAT. MAY CONTAIN EGG, SOY.



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 if used by 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.

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