

CL SMALL FRENCH/ITALIAN BREAD DOUGH

44569

16 oz.

Nutrition Facts

Serving size 1/6 loaf (61g)

Amount per serving

Calories 170

% Daily Value*

Total Fat 1g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 330mg 14%

Total Carbohydrate 34g 12%

Dietary Fiber 1g 4%

Total Sugars 1g

Includes 0g Added Sugars 0%

Protein 7g

Vitamin D 0mcg 0%

Calcium 10mg 0%

Iron 2.2mg 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	
Gram Weight (g)	100
Calories (kcal)	279.24
Protein (g)	10.93
Carbohydrates (g)	54.69
Dietary Fiber (g)	2.26
Total Sugars (g)	1.86
Added Sugar (g)	0.65
Fat (g)	1.98
Saturated Fat (g)	0.31
Trans Fatty Acid (g)	0
Cholesterol (mg)	0
Water (g)	30.46
Ash (g)	1.93
Vitamins	
Vitamin A (IU)	0.04
Vitamin C (mg)	11.21
Vitamin D (mcg)	0
Minerals	
Calcium (mg)	19.43
Iron (mg)	3.56
Potassium (mg)	122.71
Sodium (mg)	544.2

PRODUCT INFORMATION

TYPE: ----- Frozen Dough

MINIMUM GUARANTEED

DISTRIBUTOR SHELF LIFE: ----- 30 Days

UNIT NET WT: ----- 16 oz.

TARGET FROZEN LENGTH: ----- 11.25"

TARGET FROZEN DIAMETER: ----- 1.9"

UNITS PER CASE: ----- 20

TARGET BAKED LENGTH: ----- 16"

TARGET BAKED DIAMETER: ----- 5.25"

TARGET BAKED HEIGHT: ----- 3.2"

CASE DIMENSIONS : ----- 12.75X9.5X9.0 (inches)

CASE NET WEIGHT: ----- 20 lbs.

CASE GROSS WEIGHT: ----- 21 lbs.

CASE CUBE: ----- .63

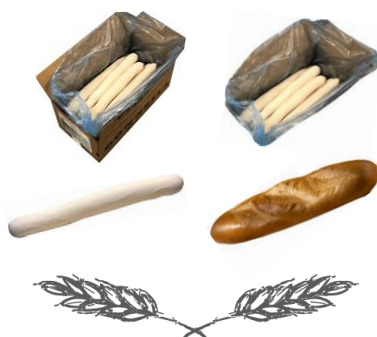
TI-HI: ----- 15x6

GTIN: ----- 00078296445690

CASES PER

PALLET: ----- 90

DOT #: ----- 769642



INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, CONTAINS LESS THAN 2% OF SALT, CULTURED WHEAT FLOUR, SOYBEAN OIL, DEXTROSE, FUMARIC ACID, ACETIC ACID, LACTIC ACID, ASCORBIC ACID, WHEAT GLUTEN, 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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