

SMALL FRENCH/ITALIAN BREAD DOUGH

44639

16 oz.

Nutrition Facts

Serving size 1/6 loaf (57g)

Amount per serving

Calories 180

% Daily Value*

Total Fat 1.5g 2%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 360mg 16%

Total Carbohydrate 35g 13%

Dietary Fiber 1g 4%

Total Sugars 1g

Includes 0g Added Sugars 0%

Protein 7g

Vitamin D 0mcg 0%

Calcium 40mg 4%

Iron 2.3mg 15%

Potassium 70mg 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) 298.17

Protein (g) 11.03

Carbohydrates (g) 56.04

Dietary Fiber (g) 2.09

Total Sugars (g) 1.23

Added Sugar (g) 0.69

Fat (g) 2.59

Saturated Fat (g) 0.69

Trans Fatty Acid (g) 0

Cholesterol (mg) 0

Water (g) 28.77

Ash (g) 2.16

Vitamins

Vitamin D (mcg) 0

Minerals

Calcium (mg) 64.64

Iron (mg) 3.75

Potassium (mg) 111.13

Sodium (mg) 585.96

PRODUCT INFORMATION

TYPE: ----- Frozen Dough

MINIMUM GUARANTEED

DISTRIBUTOR SHELF LIFE: ----- 30 Days

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

TARGET FROZEN LENGTH: ----- 11.05"

TARGET FROZEN DIAMETER: ----- 1.9"

UNITS PER CASE: ----- 20

TARGET BAKED LENGTH: ----- 14.45"

TARGET BAKED DIAMETER: ----- 5.75"

TARGET BAKED HEIGHT: ----- 3.5"

CASE DIMENSIONS: ----- 12.75x9.5x9.0 (inches)

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

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

CASE CUBE: ----- .63

TI-HI: ----- 15x6

GTIN: ----- 00078296446390

CASES PER

PALLET: ----- 90

DOT #: ----- 792558

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, CONTAINS LESS THAN 2% OF SALT, SOYBEAN OIL, DEXTROSE, SUGAR, LACTIC ACID, MONOCALCIUM PHOSPHATE, CALCIUM SULFATE, AMMONIUM CHLORIDE, AMMONIUM SULFATE, CALCIUM PEROXIDE, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, WHEAT GLUTEN, ENZYMES, CALCIUM PROPIONATE (PRESERVATIVE). 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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