

BREADS

50023

**CL French Italian
Bread LBL**



Nutrition Facts

8 servings per container
Serving size **About 2" slice**
(57g)

Amount per serving
Calories 150

	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 270mg	12%
Total Carbohydrate 30g	11%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 6g	
Vitamin D 0.3mcg	2%
Calcium 20mg	2%
Iron 1.8mg	10%
Potassium 50mg	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)	268.61
Protein (g)	9.70
Carbohydrates (g)	53.37
Dietary Fiber (g)	1.85
Total Sugars (g)	2.33
Added Sugar (g)	1.19
Fat (g)	1.91
Saturated Fat (g)	0.29
Trans Fatty Acid (g)	0
Cholesterol (mg)	0
Vitamins	
Vitamin A (IU)	0
Vitamin C (mg)	12.11
Vitamin D (mcg)	0.48
Minerals	
Calcium (mg)	33.71
Iron (mg)	3.14
Potassium (mg)	84.16
Sodium (mg)	471.31

PRODUCT INFORMATION

BEST IF USED BY AMBIENT: ----- 5 Days

BEST IF USED BY FROZEN: ---- 365 Days

**MINIMUM GUARANTEED
DISTRIBUTOR SHELF LIFE: ----- 120 Days**

SLICE: ----- No

WEIGHT: ----- 16 oz.

LENGTH: ----- 16"

WIDTH: ----- 4.75"

HEIGHT: ----- 3.75"

LABEL UPC: ----- 078296500238

**CASE DIMENSIONS: -- 23.56x19.56x7.88
(inches)**

CASE NET WEIGHT: ----- 10 lbs.

CASE GROSS WEIGHT: ----- 12.2 lbs.

CASE CUBE: ----- 2.1

TI-HI: ----- 4x11

CASES PER PALLET: ----- 44

PACK COUNT: ----- 1 Loaf

PACK PER CASE: ----- 10 Loaves

GTIN: ----- 40078296500236

DOT #: ----- 745747



Ingredients:



ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CONTAINS LESS THAN 2% OF YEAST, SALT, SUGAR, SOYBEAN OIL, CULTURED WHEAT FLOUR, VINEGAR, ASCORBIC ACID, WHEAT GLUTEN, ENZYMES.
CONTAINS WHEAT. MAY CONTAIN SOY.

Storage, Handling & Shelf Life:

- Keep product frozen until use. Thaw item(s) on an as needed basis. Do not re-freeze or store products in the cooler. Refrigeration increases the staling effect on bread.
- Thawing time for whole case is 7-9 hours. It is faster if items are taken out of the case. Thaw product to ambient temperature and wipe dry any moisture off of the bags.



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