

**GONNELLA**  
Since 1886



**BUNS**

50123

**Brioche Hamburger  
Bun SL NB MIS**

## Nutrition Facts

8 servings per container  
**Serving size 1 bun (71g)**

Amount per serving  
**Calories 240**  
% Daily Value\*

|                               |            |
|-------------------------------|------------|
| <b>Total Fat</b> 5g           | <b>6%</b>  |
| Saturated Fat 1g              | <b>5%</b>  |
| Trans Fat 0g                  |            |
| <b>Cholesterol</b> 0mg        | <b>0%</b>  |
| <b>Sodium</b> 400mg           | <b>17%</b> |
| <b>Total Carbohydrate</b> 41g | <b>15%</b> |
| Dietary Fiber 1g              | <b>4%</b>  |
| Total Sugars 5g               |            |
| Includes 4g Added Sugars      | <b>8%</b>  |
| <b>Protein</b> 6g             |            |
| Vitamin D 0mcg                | <b>0%</b>  |
| Calcium 50mg                  | <b>4%</b>  |
| Iron 2.2mg                    | <b>10%</b> |
| Potassium 60mg                | <b>2%</b>  |

\*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 |
|-------------------------|----------|
| <b>Basic Components</b> |          |
| Calories (kcal)         | 308.77   |
| Protein (g)             | 7.72     |
| Carbohydrates (g)       | 53.58    |
| Dietary Fiber (g)       | 1.69     |
| Total Sugars (g)        | 6.02     |
| Added Sugar (g)         | 4.95     |
| Fat (g)                 | 7.17     |
| Saturated Fat (g)       | 1.53     |
| Trans Fatty Acid (g)    | 0.04     |
| Cholesterol (mg)        | 0        |
| Water (g)               | 29.26    |
| Ash (g)                 | 1.91     |
| <b>Vitamins</b>         |          |
| Vitamin D (mcg)         | 0        |
| <b>Minerals</b>         |          |
| Calcium (mg)            | 66.67    |
| Iron (mg)               | 2.84     |
| Potassium (mg)          | 75.41    |
| Sodium (mg)             | 522.58   |

## PRODUCT INFORMATION

**BEST IF USED BY AMBIENT: -----12 Days**

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

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

**SLICE: ----- Yes**

**TARGET BUN HEIGHT: ----- 1.52"**

**TARGET BUN DIAMETER: ----- 4"**

**NET WEIGHT: ----- 20 oz.**

**PACKAGE WIDTH: ----- 8"**

**PACKAGE DEPTH: ----- 8"**

**PACKAGE HEIGHT: ----- 3"**

**PACKAGE UPC: ----- 078296501235**

**CASE DIMENSIONS: -- 17.18x15.83x8.15  
(inches)**

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

**CASE GROSS WEIGHT: ----- 12 lbs.**

**CASE CUBE: ----- 1.28**

**TI-HI: ----- 6x11**

**CASES PER PALLET: ----- 66**

**PACK COUNT: ----- 8**

**PACK PER CASE: ----- 8**

**GTIN: ----- 40078296501233**

**DOT #: ----- 681163**



INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, SOYBEAN OIL, CONTAINS LESS THAN 2% OF YEAST, SALT, PALM OIL, MONO- AND DIGLYCERIDES, NATURAL FLAVORS, ARTIFICIAL FLAVOR, ANNATTO, TURMERIC, PAPRIKA, CELLULOSE GUM, SUNFLOWER LECITHIN, BAKING SODA, ASCORBIC ACID, WHEAT GLUTEN, ENZYMES, CALCIUM PROPIONATE (PRESERVATIVE), CANOLA OIL, PEA PROTEIN, DEXTROSE, MALTODEXTRIN, CORN STARCH. CONTAINS WHEAT.

## Storage, Handling & Shelf Life:

Our buns pair perfectly with a variety of popular proteins to make delicious sandwiches for your hot case and ready-to-eat deli case.

### • WARMER

4 Hours Max in recommended packaging: Foil Wrap, Kraft bag & Clamshell

### • COOLER

3 Days Max in recommended packaging: Kraft bag, Clamshell & Mylar

- 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.
- Date product "Best By" 12 days from the day the product was thawed.
- Rotate older product on top or in front of newer product. Proper rotation assures better sell through and lower stale.
- Face the product with the logo towards the consumer. Open end of the bag should face towards the back of the shelf.