

GONNELLA
Since 1886®



ROLLS

50327

**CL Olive Oil &
Herb Ciabatta Roll**

Nutrition Facts

44 servings per container
Serving size 1 roll (85g)

Amount per serving
Calories **230**
% Daily Value*

Total Fat 2.5g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 600mg	26%
Total Carbohydrate 45g	16%
Dietary Fiber 2g	7%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 2.7mg	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)	271.88
Protein (g)	9.4
Carbohydrates (g)	52.71
Dietary Fiber (g)	1.92
Total Sugars (g)	1.13
Added Sugar (g)	0
Fat (g)	2.74
Saturated Fat (g)	0.46
Trans Fatty Acid (g)	0.01
Cholesterol (mg)	0
Vitamins	
Vitamin A (IU)	0.03
Vitamin C (mg)	9.1
Vitamin D (mcg)	0.03
Minerals	
Calcium (mg)	15.37
Iron (mg)	3.18
Potassium (mg)	80.72
Sodium (mg)	706.19

PRODUCT INFORMATION

BEST IF USED BY AMBIENT: ----- 3 Days

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

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

SLICE: ----- No

WEIGHT: ----- 3 oz.

TARGET WIDTH/LENGTH: ----- 4.25"

**CASE DIMENSIONS: -----23.6x19.6x5
(inches)**

CASE NET WEIGHT: ----- 8.25 lbs.

CASE GROSS WEIGHT: ----- 10.1 lbs.

CASE CUBE: ----- 1.34

TI-HI: ----- 4x18

CASES PER PALLET: ----- 72

PACK COUNT: ----- 44 Bulk

PACK PER CASE: ----- 44 Bulk

GTIN: ----- 00078296503277

DOT #: ----- 692674



Ingredients:

ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CONTAINS LESS THAN 2% OF EXTRA VIRGIN OLIVE OIL, SALT, YEAST, CULTURED WHEAT FLOUR, LACTIC ACID, ASCORBIC ACID, ENZYMES, PARSLEY, OREGANO, ROSEMARY. 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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