

SLICED BREADS

55900

**CL Sourdough
Bread SL LBL**



Nutrition Facts

About 16 servings per container
Serving size 1 slice (32g)

Amount per serving
Calories 90

	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 240mg	10%
Total Carbohydrate 18g	7%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 1mg	6%
Potassium 20mg	0%

*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)	267.42
Protein (g)	7.32
Carbohydrates (g)	52.45
Dietary Fiber (g)	1.65
Total Sugars (g)	3.28
Added Sugar (g)	2.23
Fat (g)	3.34
Saturated Fat (g)	0.58
Trans Fatty Acid (g)	0.01
Cholesterol (mg)	0
Water (g)	34.56
Ash (g)	2.83
Vitamins	
Vitamin D (mcg)	0
Minerals	
Calcium (mg)	14.17
Iron (mg)	2.94
Potassium (mg)	72.57
Sodium (mg)	730.54

PRODUCT INFORMATION

BEST IF USED BY AMBIENT: ----- 7 Days

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

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

SLICE: ----- 1/2"

USABLE SLICES: ----- 16

NET WEIGHT: ----- 18 oz.

PACKAGE WIDTH: ----- 7.75"

PACKAGE DEPTH: ----- 15.5"

PACKAGE HEIGHT: ----- 3.5"

PACKAGE UPC: ----- 078296559007

**CASE DIMENSIONS: ----- 13x23.75x9.43
(inches)**

CASE NET WEIGHT: ----- 13.5 lbs.

CASE GROSS WEIGHT: ----- 15.31 lbs.

CASE CUBE: ----- 1.55

TI-HI: ----- 6x9

CASES PER PALLET: ----- 54

PACK COUNT: ----- 1 Loaf

PACK PER CASE: ----- 12 Loaves

GTIN: ----- 40078296559005

DOT #: ----- N/A



INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, CONTAINS LESS THAN 2% OF SALT, SOYBEAN OIL, YEAST, SUNFLOWER LECITHIN, FUMARIC ACID, ACETIC ACID, LACTIC ACID, ENZYMES. CONTAINS WHEAT.

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.
- Date product "Best By" 7 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.



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