



SLICED BREADS

55907

CL White Bread SL LBL

Enjoy the soft, airy crumb and perfect crust that make each slice of our clean label White Bread a versatile staple for breakfast toast and your favorite sandwiches. Available with optional retail labels in every case.

Nutrition Facts

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

Amount per serving
Calories 80

% Daily Value*

Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 150mg	7%
Total Carbohydrate 16g	6%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 1g Added Sugars	2%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.9mg	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)	262.34
Protein (g)	8.12
Carbohydrates (g)	50.91
Dietary Fiber (g)	1.62
Total Sugars (g)	4.72
Added Sugar (g)	3.66
Fat (g)	3.05
Saturated Fat (g)	0.46
Trans Fatty Acid (g)	0.01
Cholesterol (mg)	0
Water (g)	36.15
Ash (g)	1.65
Vitamins	
Vitamin D (mcg)	0
Minerals	
Calcium (mg)	39.11
Iron (mg)	2.92
Potassium (mg)	72.12
Sodium (mg)	484.27

PRODUCT INFORMATION

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

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

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

SLICE: ----- Yes

USABLE SLICES: ----- 16

SLICE WIDTH: ----- 0.5"

NET WEIGHT: ----- 18 oz.

PACKAGE WIDTH: ----- 4.1"

PACKAGE DEPTH: ----- 8.8"

PACKAGE HEIGHT: ----- 4.4"

PACKAGE UPC: ----- 078296559076

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: ----- 40078296559074

DOT #: ----- 787009

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



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