



BUNS

58023

**4.5" Brioche
Hamburger Bun SL**

Nutrition Facts

12 servings per container
Serving size 1 bun (99g)

Amount per serving
Calories 320
% Daily Value*

Total Fat 7g	9%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 550mg	24%
Total Carbohydrate 56g	20%
Dietary Fiber 2g	7%
Total Sugars 6g	
Includes 5g Added Sugars	10%

Protein 8g	
Vitamin D 0mcg	0%
Calcium 70mg	6%
Iron 3.1mg	15%
Potassium 80mg	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)	309.13
Protein (g)	7.78
Carbohydrates (g)	53.69
Dietary Fiber (g)	1.68
Total Sugars (g)	6.02
Added Sugar (g)	4.96
Fat (g)	7.14
Saturated Fat (g)	1.52
Trans Fatty Acid (g)	0.04
Cholesterol (mg)	0
Water (g)	29.13
Ash (g)	1.74
Vitamins	
Vitamin D (mcg)	0
Minerals	
Calcium (mg)	67.75
Iron (mg)	2.94
Potassium (mg)	73.62
Sodium (mg)	523.58

PRODUCT INFORMATION

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

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

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

WEIGHT: ----- 3.5 oz.

DIAMETER: ----- 4.5"

NET WEIGHT: ----- 18 oz.

HEIGHT: ----- 2"

**CASE DIMENSIONS: -- 19.38x14.88x9.88
(inches)**

CASE NET WEIGHT: ----- 10.5 lbs.

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

CASE CUBE: ----- 1.65

TI-HI: ----- 6x9

CASES PER PALLET: ----- 54

PACK COUNT: ----- 12

PACK PER CASE: ----- 4

GTIN: ----- 00078296580230

DOT #: ----- 613950



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, ARTIFICIAL FLAVOR, CELLULOSE GUM, SUNFLOWER LECITHIN, BAKING SODA, ANNATTO, TURMERIC, PAPRIKA, NATURAL FLAVORS, ASCORBIC ACID, WHEAT GLUTEN, ENZYMES, CALCIUM PROPIONATE (PRESERVATIVE), CANOLA OIL, PEA PROTEIN, DEXTROSE, MALTODEXTRIN, CORN STARCH. 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.

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