



BUNS

58024

**4" Brioche
Hamburger Bun SL**

Nutrition Facts

12 servings per container
Serving size 1 bun (71g)

Amount per serving
Calories 230
% Daily Value*

Total Fat 5g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 400mg	17%
Total Carbohydrate 41g	15%
Dietary Fiber 1g	4%
Total Sugars 5g	
Includes 4g Added Sugars	8%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 50mg	4%
Iron 2.2mg	10%
Potassium 60mg	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)	314.08
Protein (g)	7.95
Carbohydrates (g)	54.52
Dietary Fiber (g)	1.72
Total Sugars (g)	6.12
Added Sugar (g)	5.03
Fat (g)	7.25
Saturated Fat (g)	1.55
Trans Fatty Acid (g)	0.04
Cholesterol (mg)	0
Water (g)	27.99
Ash (g)	1.77
Vitamins	
Vitamin D (mcg)	0
Minerals	
Calcium (mg)	68.88
Iron (mg)	2.99
Potassium (mg)	75.62
Sodium (mg)	531.48

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

NET WEIGHT: ----- 2.5 oz.

BUN DIAMETER: ----- 4"

BUN HEIGHT: ----- 2"

**CASE DIMENSIONS: ----- 23.5x19.5x8.8
(inches)**

CASE NET WEIGHT: ----- 18.75 lbs.

CASE GROSS WEIGHT: ----- 22 lbs.

CASE CUBE: ----- 2.33

TI-HI: ----- 4x10

CASES PER PALLET: ----- 40

PACK COUNT: ----- 12

PACK PER CASE: ----- 10

GTIN: ----- 00078296580247

DOT #: ----- 613975



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, CELLULOSE GUM, SUNFLOWER LECITHIN, BAKING SODA, ANNATTO, TURMERIC, PAPRIKA, NATURAL FLAVORS, PALM OIL, MONO- AND DIGLYCERIDES, ARTIFICIAL FLAVOR, 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.

Contact:

1117 E. Wiley Road
Schaumburg, IL, 60173

PH: 800-262-3442

www.Gonnella.com
nationalsales@gonnella.com

Confidential & Proprietary Document
Property of Gonnella © Effective 3/20/24