



BUNS

58041

Plain Hot Dog Bun SL

Nutrition Facts

12 servings per container	
Serving size	1 bun (43g)
Amount per serving	
Calories	130
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 230mg	10%
Total Carbohydrate 24g	9%
Dietary Fiber 1g	4%
Total Sugars 3g	
Includes 3g Added Sugars	6%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 50mg	4%
Iron 1.3mg	8%
Potassium 40mg	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)	296.49
Protein (g)	9.08
Carbohydrates (g)	53.96
Dietary Fiber (g)	1.92
Total Sugars (g)	7.22
Added Sugar (g)	6.16
Fat (g)	4.9
Saturated Fat (g)	0.77
Trans Fatty Acid (g)	0.02
Cholesterol (mg)	0
Water (g)	29.9
Ash (g)	2.26
Vitamins	
Vitamin D (mcg)	0
Minerals	
Calcium (mg)	113.16
Iron (mg)	2.9
Potassium (mg)	82.86
Sodium (mg)	502.76

PRODUCT INFORMATION

SHELF LIFE AMBIENT:	----- 30 Days
SHELF LIFE FROZEN:	----- 365 Days
MINIMUM GUARANTEED DISTRIBUTOR SHELF LIFE:	----- 120 Days
SLICE:	----- Hinge
TARGET BUN WEIGHT:	----- 1.5 oz.
TARGET BUN LENGTH:	----- 5.75"
TARGET BUN WIDTH:	----- 2.15"
CASE DIMENSIONS:	----- 23.62x20x7.8 (inches)
CASE NET WEIGHT:	----- 11.25 lbs.
CASE GROSS WEIGHT:	----- 14.25 lbs.
CASE CUBE:	----- 2.13
TI-HI:	----- 4x11
CASES PER PALLET:	----- 44
PACK COUNT:	----- 12
PACK PER CASE:	----- 10
GTIN:	----- 00078296580414
DOT #:	----- 613976



INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, HIGH FRUCTOSE CORN SYRUP, SOYBEAN OIL, YEAST, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF SALT, VINEGAR, SODIUM STEAROYL LACTYLATE, GUAR GUM, SORBIC ACID, FUMARIC ACID, NATURAL FLAVOR, ASCORBIC ACID, ENZYMES, CALCIUM PROPIONATE (PRESERVATIVE). 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