

BREADS

58735

Baguette B&S

Nutrition Facts

16 servings per container
Serving size **1/4 loaf (85g)**

Amount per serving
Calories 220

	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 460mg	20%
Total Carbohydrate 44g	16%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 1g Added Sugars	2%
Protein 8g	
Vitamin D 0.5mcg	2%
Calcium 90mg	6%
Iron 2.6mg	15%
Potassium 70mg	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)	263.08
Protein (g)	9.81
Carbohydrates (g)	51.36
Dietary Fiber (g)	1.85
Total Sugars (g)	1.86
Added Sugar (g)	0.74
Fat (g)	1.97
Saturated Fat (g)	0.3
Trans Fatty Acid (g)	0
Cholesterol (mg)	0
Water (g)	34.61
Ash (g)	2.22
Vitamins	
Vitamin A (IU)	0
Vitamin C (mg)	8.38
Vitamin D (mcg)	0.58
Minerals	
Calcium (mg)	110.43
Iron (mg)	3.11
Potassium (mg)	86.34
Sodium (mg)	538.29

PRODUCT INFORMATION

BEST IF USED BY AMBIENT: ----- 2 Days

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

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

SLICE: ----- No

WEIGHT: ----- 12 oz.

LENGTH: ----- 21"

WIDTH: ----- 2.75"

HEIGHT: ----- 2"

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

CASE NET WEIGHT: ----- 18 lbs.

CASE GROSS WEIGHT: ----- 20.3 lbs.

CASE CUBE: ----- 2.33

TI-HI: ----- 4x10

CASES PER PALLET: ----- 40

PACK COUNT: ----- 4

PACK PER CASE: ----- 6

GTIN: ----- 00078296587352

DOT #: ----- 654141

CERTIFICATION: ----- Kosher and Pareve

Ingredients:

ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CONTAINS LESS THAN 2% OF YEAST, SALT, SOYBEAN OIL, DEXTROSE, CALCIUM SULFATE, ASCORBIC ACID, CALCIUM PEROXIDE, AZODICARBONAMIDE, WHEAT GLUTEN, ENZYMES, CALCIUM PROPIONATE (PRESERVATIVE).
CONTAINS WHEAT. MAY CONTAIN SOY.

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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