



BUNS

58922

IW Hot Dog Bun SL

Nutrition Facts

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

BEST IF USED BY AMBIENT: ---- 30 Days

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

MINIMUM GUARANTEED

DISTRIBUTOR SHELF LIFE: ----- 120 Days

SLICE: ----- Hinge

TARGET WEIGHT: ----- 1.5 oz.

TARGET BUN HEIGHT: ----- 1.5"

TARGET BUN LENGTH: ----- 5.75"

TARGET BUN WIDTH: ----- 2.15"

CASE DIMENSIONS: ----- 13.31x11.93x9 (inches)

CASE NET WEIGHT: ----- 5.25 lbs.

CASE GROSS WEIGHT: ----- 6.33 lbs.

CASE CUBE: ----- .827

TI-HI: ----- 12x10

CASES PER PALLET: ----- 120

PACK COUNT: ----- 56 Bulk

PACK PER CASE: ----- 56 Bulk

GTIN: ----- 00078296589226

DOT #: ----- 613997



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