

GONNELLA
Since 1886®



BUNS

58926

IW Potato Brat Bun SL

Nutrition Facts

56 servings per container
Serving size **1 bun (50g)**

Amount per serving
Calories 160

% Daily Value*

Total Fat 3.5g	4%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 260mg	11%
Total Carbohydrate 28g	10%
Dietary Fiber 1g	4%
Total Sugars 4g	
Includes 3g Added Sugars	6%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 40mg	4%
Iron 1.5mg	8%
Potassium 50mg	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)	319.13
Protein (g)	8.98
Carbohydrates (g)	55.7
Dietary Fiber (g)	1.87
Total Sugars (g)	7.89
Added Sugar (g)	6.74
Fat (g)	6.88
Saturated Fat (g)	1.55
Trans Fatty Acid (g)	0.04
Cholesterol (mg)	0
Water (g)	25.95
Ash (g)	2.08
Vitamins	
Vitamin D (mcg)	0.01
Minerals	
Calcium (mg)	77.94
Iron (mg)	2.97
Potassium (mg)	100.37
Sodium (mg)	515.81

Product Information:

SHELF LIFE AMBIENT:----- 12 Days

SHELF LIFE FROZEN: ----- 365 Days

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

SLICE: ----- Hinge

WEIGHT: ----- 1.8 oz.

LENGTH: ----- 5.5"

WIDTH: ----- 1.75"

HEIGHT: ----- 1.5"

CASE DIMENSIONS:.. 13.31x11.93x9

CASE NET WEIGHT: ----- 6.13 lbs.

CASE GROSS WEIGHT: ----- 7 lbs.

CASE CUBE: ----- .827

TI-HI ----- 12x10

CASES PER PALLET: ----- 120

PACK COUNT: ----- 56 Bulk

PACK PER CASE: ----- 56 Bulk

GTIN: ----- 00078296589264

DOT: ----- 645835



INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, SOYBEAN OIL, YEAST, CONTAINS LESS THAN 2% OF SALT, PALM OIL, ANNATTO, ARTIFICIAL FLAVOR, POTATO FLOUR, DEXTROSE, CALCIUM SULFATE, CALCIUM PEROXIDE, AZODICARBONAMIDE, SORBIC ACID, FUMARIC ACID, ASCORBIC ACID, WHEAT GLUTEN, 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.

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