

REVISION 20 (14-12-2023)

WEIGHT : 115 g / 4.1 oz

BAKING : BAKED

UNIT/CASE : 72

INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CONTAINS LESS THAN 2% OF: SEA SALT, YEAST, MALTED BARLEY FLOUR, ASCORBIC ACID (AS DOUGH CONDITIONER).

ALLERGENS

CONTAINS: WHEAT. MAY CONTAIN: TREE NUTS, SESAME, SOY.

GMO

Not bioengineered

DELIVERED PRODUCT



BAKED PRODUCT



PHYSICAL PRODUCT SPECIFICATIONS

| | LENGTH | | | HEIGHT | | | WIDTH/DIAMETER | | | UNIT WEIGHT | |
|----|--------|--------|------|--------|--------|------|----------------|--------|------|-------------|--------|
| | min | target | max | min | target | max | min | target | max | frozen | cooked |
| IN | 7.87 | 8.27 | 8.66 | 1.54 | 1.69 | 1.89 | 2.36 | 2.56 | 2.76 | 4.1 oz | 4.1 oz |
| CM | 20 | 21 | 22 | 3.9 | 4.3 | 4.8 | 6 | 6.5 | 7 | 115 g | 115 g |

SCARIFICATION SHAPE : STRAIGHT

QUANTITY OF SCARIFICATIONS : 1

STORAGE

Shelf life cooked product : 24 hours

Location shelf life cooked product : AMBIENT AIR

Freezer shelf life :365 day(s)

Recommended shelf conditions cooked product :

Store at room temperature 68-78°F (20-25 °C) in a closed packaging avoiding humidity absorption.

Freezing recommendations :

Store in original packaging at stable recommended storage conditions.

Storage temperature of freezer :

Maintained freezer temperature between 10 °F and -12 °F (-12 °C and -24 °C).

Nutrition Facts

2 servings per container

Serving size

1/2 bread (58g)

| | 1/2 unit | | 1 unit | |
|-----------------------|----------------|-----|----------------|-----|
| | Calories | | Calories | |
| | 160 | | 320 | |
| | % Daily Value* | | % Daily Value* | |
| Total Fat | 1g | 1% | 2g | 3% |
| Saturated Fat | 0g | 0% | 0g | 0% |
| Trans Fat | 0g | | 0g | |
| Cholesterol | 0mg | 0% | 0mg | 0% |
| Sodium | 350mg | 15% | 700mg | 30% |
| Total Carbohydrate | 31g | 11% | 63g | 23% |
| Dietary Fiber | 1g | 4% | 3g | 11% |
| Total Sugars | 0g | | 1g | |
| Includes Added Sugars | 0g | 0% | 0g | 0% |
| Protein | 6g | | 11g | |
| Vitamin D | 0mcg | 0% | 0mcg | 0% |
| Calcium | 9mg | 0% | 18mg | 2% |
| Iron | 2mg | 10% | 4mg | 20% |
| Potassium | 59mg | 2% | 118mg | 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.

COOKING SPECIFICATIONS

| BAKING INSTRUCTIONS | | PRODUCT DESCRIPTION |
|---------------------|-------------|--|
| THAWING | WHERE | NOT REQUIRED |
| | TIME | NOT REQUIRED |
| | TEMPERATURE | |
| PROOFING | HUMIDITY | NOT REQUIRED |
| | TIME | NOT REQUIRED |
| | TEMPERATURE | |
| BAKING | OVEN TYPE | CONVECTION |
| | TIME | 4-5 MIN |
| | TEMPERATURE | 205°C (401°F) |
| PRECAUTIONS | | COOKING MAY VARY ACCORDING TO OVEN MODEL |
| | | Raw and Ready to bake products must be baked to reach an internal temperature of 77°C (171°F) for minimum 2 minutes. |