

# OLIVE OIL CIABATTA

US

WEIGHT : 140 g / 4.9 oz

BAKING : BAKED

UNIT/CASE : 60

## INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, OLIVE OIL, SEA SALT, YEAST, MALTED BARLEY FLOUR, ASCORBIC ACID.

## ALLERGENS

CONTAINS: WHEAT. MAY CONTAIN: TREE NUTS, SESAME AND 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	8.66	9.45	1.57	1.81	1.97	2.76	3.07	3.35	4.9 oz	0 oz
CM	20	22	24	4	4.6	5	7	7.8	8.5	140 g	0 g

SCARIFICATION SHAPE : NO CUTS

## 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 (65g)

	1/2 unit		1 unit	
Calories	200		410	
	% Daily Value*		% Daily Value*	
Total Fat	4g	5%	8g	10%
Saturated Fat	0.5g	3%	1g	5%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	0mg	0%
Sodium	380mg	17%	760mg	33%
Total Carbohydrate	35g	13%	69g	25%
Dietary Fiber	2g	7%	3g	11%
Total Sugars	0g		1g	
Includes Added Sugars	0g	0%	0g	0%
Protein	6g		13g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	11mg	0%	22mg	2%
Iron	2mg	10%	5mg	30%
Potassium	76mg	2%	153mg	4%

\*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	
	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.