**BAKING: BAKED** UNIT/CASE: 18 WEIGHT: 330 g / 11.6 oz

## **INGREDIENTS LIST**

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, WALNUTS, CURRANTS, SEA SALT, YEAST, MALTED BARLEY FLOUR, MALTED WHEAT FLOUR, ASCORBIC ACID, FOODS ENZYMES (XYLANASE, GLUCOSE-OXYDASE, LIPASE, ALPHA-AMYLASE).

#### **ALLERGENS**

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

#### **GMO**

Not bioengineered

## **DELIVERED PRODUCT**

## **BAKED PRODUCT**









cooked 11.6 oz 330 a

# PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH		HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT		
	min	target	max	min	target	max	min	target	max	frozen	cool
IN	9.65	10.24	10.83	2.17	2.56	2.95	3.35	3.94	4.53	11.6 oz	11.6
СМ	24.5	26	27.5	5.5	6.5	7.5	8.5	10	11.5	330 g	330

**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).

# **COOKING SPECIFICATIONS**

BAKING INST	TRUCTIONS	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)				
PRECAL	JTIONS	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.				

# **Nutrition Facts**

6 servings per container

Serving size 1/6 bread (55g)

Amount per serving Calarias

**12**0

Calories	100
% [	Daily Value*
Total Fat 5g	6%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 230mg	10%
Total Carbohydrate 28g	10%
Dietary Fiber 2g	7%
Total Sugars 5g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 18mg	2%
Iron 2mg	10%

\*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.

Potassium 140mg

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

2%