

BIGFOOT CIABATTA

WEIGHT : 450 g / 15.9 oz

BAKING : BAKED

UNIT/CASE : 20

INGREDIENTS LIST

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

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	19.29	20.47	21.26	1.61	1.85	2.09	3.35	3.94	4.53	15.9 oz	0 oz
CM	49	52	54	4.1	4.7	5.3	8.5	10	11.5	450 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

9 servings per container

Serving size 1/9 bread (50g)

Amount per serving

Calories 140

% Daily Value*

Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 310mg	13%
Total Carbohydrate 28g	10%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugars	0%

Protein 5g

Vitamin D 0mcg	0%
Calcium 8mg	0%
Iron 2mg	10%
Potassium 53mg	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	ROOM TEMPERATURE
	TIME	60 MIN
	TEMPERATURE	20°C (68°F)
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.