# **PB PARISIAN BREAD**

WEIGHT : 510 g / 18 oz

**BAKING : PARBAKED** 

UNIT/CASE: 16

#### **INGREDIENTS LIST**

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

### **ALLERGENS**

CONTAINS: WHEAT. MAY CONTAIN: MILK, EGGS, SESAME, SOY.

#### **GMO**

Contains ingredient(s) derived from GMO(s) but does not contain a bioengineered food ingredient (BE).



# **BAKED PRODUCT**







# PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	cooked
IN	21.75	22.5	23.25	2.1	2.35	2.6	3.15	3.4	3.65	18 oz	16.5 oz
CM	55.25	57.15	59.06	5.33	5.97	6.6	8	8.64	9.27	510 g	468 g

#### SCARIFICATION SHAPE : DIAGONAL

**QUANTITY OF SCARIFICATIONS: 5** 

## 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 INS	TRUCTIONS	PRODUCT DESCRIPTION			
THAWING	WHERE	ROOM TEMPERATURE			
	TIME	30 MIN			
	TEMPERATURE	20°C (68°F)			
PROOFING	HUMIDITY	NOT REQUIRED			
	TIME	NOT REQUIRED			
	TEMPERATURE				
BAKING	OVEN TYPE	CONVECTION			
	TIME	13-15 MIN			
	TEMPERATURE	190°C (374°F)			
PRECAU	JTIONS	COOKING MAY VARY ACCORDING TO OVEN MODEL			
		Raw and Ready to bake products must be baked to reach an internal temperature of $77^{\circ}C$ (171°F) for minimum 2 minutes.			

# **Nutrition Facts**

9 servings per container Serving size 1/9 bread (52g)

150

# Amount per serving Calories

	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 310mg	13%
Total Carbohydrate 29g	11%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sug	jars <b>0%</b>
Protein 5g	
Vitamin D 0mcg	0%
Calcium 9mg	0%
Iron 2mg	10%
Potassium 57mg	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.