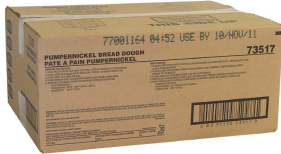




Product Code: 73517

PROOF & BAKE BREAD DOUGH PUMPERNICKEL

A coarse, dark bread with a slightly sour taste, made with high proportion of rye flour and a small amount of wheat flour. Proof-and-bake format.



SPECIFICATIONS & STORAGE

| | |
|------------------------------------|--------------------------------------|
| GTIN: | 00057592735179 |
| Kosher Certification: | KOF-K |
| Kosher Status: | PARVE |
| Case Count: | 24 |
| Master Pack: | CASE |
| Net Case Weight: | 13.336 KG |
| Gross Case Weight: | 14.125 KG |
| Case Cube: | 0.032 |
| Pallet Pattern: | 8 Ti x 7 Hi (56 Cases/Pallet) |
| Serving Size: | 1 SLICE (50 G) |
| Shelf Life from Manufacture: | 150 DAYS |
| Storage Method: | Keep Frozen |
| Shelf Life Refrigerated, Prepared: | 0 DAYS |
| Shelf Life Ambient, Prepared: | 0 DAYS |
| Shelf Life Refrigerated, Thawed: | N/A |
| Shelf Life Ambient, Thawed: | N/A |
| Master Unit Size: | 19.6 OZ |
| Case Dimensions: | 44.77 CM L x 33.66 CM W x 20.96 CM H |

PRODUCT INGREDIENTS

Ingredients: Enriched unbleached wheat flour, Water, Yeast, Rye flour, Rye flakes, Salt, Caramel (colour), Wheat gluten, Whole grain rye flour, Soyabean oil, Caraway seeds, Sodium stearoyl-2-lactylate, Fumaric acid, Ground caraway seeds, Acetic acid, Natural and artificial flavour, Acetylated tartaric acid esters of mono and diglycerides and/or enzymes (amylase, pentosanase, glucose oxidase, lipase, transglutaminase), Ascorbic acid, Onion powder.

ALLERGENS

Contains: Wheat, Rye May contain milk, soya and eggs

TIPS & HANDLING

1. PLACE FROZEN BREAD ON A LINED SHEET PAN. DEFROST OVERNIGHT IN THE RETARDER. 2. PLACE DOUGH IN A ROUND PAN OR BREAD PAN. GIVE 20 - 30 MINUTES FLOOR TIME. 3. PROOF UNTIL 1 1/2 TIMES THE SIZE. 4. PLACE STEAM IN OVEN. PLACE BREAD IN OVEN, PLACE STEAM IN OVEN AGAIN. 5. BAKE UNTIL THE BREAD SOUNDS HOLLOW WHEN TAPPED ON THE BOTTOM. OVEN TEMPERATURE: CONVENTIONAL: 375 F - 400 F (190 C - 205 C) CONVECTION: 350 F (175 C)

Nutrition Facts Valeur nutritive

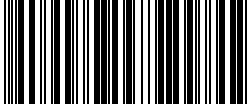
Per 1 SLICE (50 G)
pour 1 SLICE (50 G)

| | |
|---|--|
| Calories 130 | % Daily Value* / % valeur quotidienne |
| Fat/Lipides 1g | 1% |
| Saturated/saturés 0.2g | % |
| + Trans/trans 0g | |
| Carbohydrate/Glucides 25g | |
| Fiber/Fibres 2g | 6% |
| Sugars/Sucres 1g | 1% |
| Protein/Protéines 5g | |
| Cholesterol/Cholestérol 0mg | |
| Sodium 370mg | 16% |
| Potassium 75mg | 1% |
| Iron 1.5mg | 8% |
| Calcium 10mg | 0% |
| *5% or less is a little, 15% or more is a lot *5% ou moins c'est est peu, 15% ou plus c'est beaucoup | |

100g Nutrition Facts

| | |
|---|-------------------|
| Calories | 224.629 |
| Calories From Fat / Calories sous forme de lipides | 14.788 |
| Calories From Saturated Fat / Calories sous forme de gras saturés | 3.204 |
| Protein / Protéines | 8.35 G |
| Carbohydrates / Glucides | 44.11 G |
| Sugars / Glucidique | 1.714 G |
| Sugar Alcohol / Alcool Glucidique | 0 G |
| Water/Eau | 43.673 G |
| Fat / Lipides | 1.643 G |
| Saturates / Saturés | 0.356 G |
| Trans Fat / Acide gras trans | 0.005 G |
| Cholesterol / Cholestérol | 0 MG |
| Fiber / Fibres | 2.751 G |
| Minerals | |
| Ash / Cendre | 2.224 G |
| Calcium / Calcium | 17.671 MG |
| Iron / Fer | 2.643 MG |
| Sodium / Sodium | 658.057 MG |
| Thiamin / Thiamine | 0.392 MG |
| Riboflavin / Riboflavine | 0.238 MG |
| Niacin / Niacine | 3.33 MG |
| Potassium | 123.797 MG |
| Vitamin C / Vitamine C | 0.055 MG |
| Folic Acid / Acide folique | 67.898 MCG |

CASE GTIN



00057592735179