

Thin Ciabatta 6" Presliced 72/3.17oz

Mie legere Ciabatta pré-tranchée

PRODUCT OF CANADA

58517



FROZEN SAVORY

PAR-BAKED BREADS

SPECIALTY BREAD

Product Description

- Frozen thin ciabatta sandwich pre-sliced.

Pack and Case Specifications

Pack Net Weight

Packs per Case

90g

72

Case Size (LxWxH) 24"x 16"x 9.5" Case Cube 2.11ft3

Case Gross Weight 18lb

Cases per Pallet

Nutrition

Serving Size 1 unit (90g) Servings Per Container 72

Total Fat 5g

Saturated Fat 0g

Trans Fat 0g Cholesterol Omg

Sodium 480mg

Sugars 3g

Protein 8g Vitamin A 0%

Calcium 6%

Cholesterol Le Bodun Le Total Carbohydrate

Total Carbohydrate 45g

Dietary Fiber 2g

Nutrition Facts

Calories 250 Calories from Fat 45

8%

099

0%

20%

15%

8%

· Vitamin C 0%

Iron 15%

"Percent Daily Values are based on a 2 000 calors diet. Your daily values may be higher or lower depending on your calors needs. Calories: 2,000 2,500

Total Fee Leas Fee RSg 80g Selsurated Fet Less Feet 20g 25g Cholesterol Less Feet 2400mg 200mg Sodium Less Feet 2400mg 24

40 (5/8)

Ingredients

Allergens

Cooking Directions

Leave at room temperature for 30 minutes to defrost.

CONTAINS WHEAT.

Thaw and serve

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CANOLA OIL, SEA SALT, CANE SUGAR, CALCIUM SULPHATE, ENZYMÉS, YEAST,

Physical

Length: 6" (15.24 cm); Width: 3" (7.62 cm); Height: 0" (0 cm)

Organoleptic

Flavor: typical of bread. Texture: crispy and soft.

Certificates and Claims

GMO FREE, KOSHER, ALL NATURAL.

Storage and Shelf Life

Keep frozen at 0° F. Do not thaw and refreeze. Unopened cases can be stored for 12 months. Once baked, shelf life is 2 days at room temperature.

UPC code

Oven

Place frozen bread on a baking tray. Pre-heat the oven at 375°F then bake for 4 minutes. Allow to cool down before serving

revised 28-Nov-16

11 ENTERPRISE AVENUE NORTH, SECAUCUS, NJ 07094 TEL: (201) 863-2885 OR 800-B-FROZEN FAX: (201) 863-2886

WWW.WHITETOQUE.COM

