



Case GTIN



FRENCH BREAD DOUGH

Product Code: 03033



Product Ingredients

INGREDIENTS FOR U.S. MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, CONTAINS LESS THAN 2% OF THE FOLLOWING: SALT, HIGH FRUCTOSE CORN SYRUP, DEXTROSE, SODIUM STEAROYL LACTYLATE, DATEM, ASCORBIC ACID, ENZYME.

Product Specification

GTIN: 0 00 49800 03033 6	
Kosher Certification: KOF-K	Serving Size: 2 OZ (56 G ABOUT 1 1/2 INCH SLICE)
Kosher Status: PARVE	Shelf Life(Frozen): 180 DAY
Case Count: 24	Shelf Life(Refrigerated): 0 DAY
Master Pack: CASE	Shelf Life(Ambient): 0 DAY
Net Case Weight: 29.25 lb.	Master Unit Size: 19.5
Gross Case Weight: 30.989 lb	Case Dimensions: 15.8125IN L x 9.875IN H x 11.5625 W
Case Cube: 1.0448	
Pallet Pattern: 10 Ti x 7 Hi (70 Cases/Pallet)	

Product Prep and Cooking Instructions

1. PANNING: BULK - 12 DOWN ON LINED SHEET PAN. BAKING - (BAGUETTE FRENCH SCREEN PAN) - 4 PER PAN 18 X 26 SHEET PAN - 3 ACROSS, OR 4 DOWN, BAKE DIRECTLY ON PERFORATED SHEET PAN FOR A CRISPIER CRUST. 2. RETARDING - THAWING: (35°F - 38°F (1°C - 3°C)), 12 - 18 HOURS ON COVERED RACK. 3. FOR 23" FRENCH: STRETCH TO 22" LENGTH AND PLACE ON PAN. FOR 15" FRENCH: 3 ACROSS PER SHEET PAN. 4. TEMPER/FLOORTIME: 30 MINUTES AT ROOM TEMPERATURE. 5. PROOFING: (95°F (35°C), 85% R.H.), 40 - 50 MINUTES, TO TEMPLATE 23" FRENCH-TEMPLATE #32 FOR CHANNEL PAN OR TEMPLATE #41 ON FLAT SHEET PAN, 15" FRENCH -TEMPLATE #34 6. SCORING: 23" FRENCH - STARTING 1" FROM THE END, MAKE FIVE, 1/2" DEEP CUTS DOWN THE LENGTH OF THE LOAF. 15" FRENCH - MAKE FOUR, 1/2" DEEP DIAGONAL CUTS ACROSS THE WIDTH OF THE LOAF. 7. BAKING: RACK OVEN: 375°F (190°C), 25 - 30 MINUTES; *STEAM - 25 SECONDS DECK OVEN: 400°F (205°C), 25 - 30 MINUTES; *STEAM - 30 - 45 SECONDS CONVECTION: 325°F - 350°F (160°C - 175°C), 20 - 25 MINUTES; *STEAM - N/A *OPEN DAMPER AT MID POINT OF BAKING TIME.

Nutrition Facts

Serving Size
2 OZ (56 G ABOUT 1 1/2 INCH SLICE)
Servings Per Container 8

Amount Per Serving	
Calories	Calories from Fat
% Daily Value*	
Total Fat	1g
Saturated Fat	0g
Trans Fat	0g
Cholestrerol	0mg
Sodium	370mg
Total Carbohydrate	30g
Dietary Fiber	g
Sugars	1g
Protein	5g
Vitamin A	%
Calcium	0%
Folate	15%
Thiamin	25%
Vitamin C	%
Iron	10%
Riboflavin	15%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300mg	375mg
Dietary Fiber		25g	30g
Calories per gram: Fat 9 Total Carbohydrate 4 Protein 4			

100g Nutrition Facts

Energy	
Calories	219.8700
Kilojoules	919.9361
Calories From Fat	4.87% 10.7023
Calories From Saturated Fat	3.6954
Protein	7.8254 g
Carbohydrates	44.4665 g
Sugars	1.7557 g
Sugar Alcohol	0.0000 g
Water	44.7663 g
Fat	1.1891 g
Saturates	0.4106 g
Trans Fat	0.0000 g
Polyunsaturates	0.4188 g
Monounsaturates	0.1032 g
Cholesterol	0.0008 mg
Fiber	1.5892 g
Minerals	
Ash	1.7526 g
Calcium	14.6223 mg
Iron	2.8857 mg
Sodium	546.4157 mg
Vitamins	
Thiamin	0.4536 mg
Riboflavin	0.2795 mg
Niacin	3.9043 mg

Vitamin A	0.4729 iu /0.1419
Vitamin C	0.0000 mg
Folic Acid	85.2608 ug