

**CASE GTIN** 

**Product Code: 24168** 

# 7.4 OZ FRENCH MINI BOULE

A versatile round loaf made from traditional French dough, can be sliced for table bread or hollowed out for soups, chilis and chowders.

#### **SPECIFICATIONS & STORAGE**



Storage Method:	Keep Frozen

 Master Unit Size:
 7.4 OZ

 Case Dimensions:
 24.12 IN L x 15.62 IN W x 10.5 IN H

## **PRODUCT INGREDIENTS**

INGREDIENTS FOR U.S. MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CONTAINS LESS THAN 2% OF THE FOLLOWING: YEAST, SALT, WHEAT GLUTEN, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, ENZYMES.

# **ALLERGENS**

CONTAINS: WHEAT MAY CONTAIN MILK, SOY, SESAME AND TREE NUTS

### **TIPS & HANDLING**

For a conventional oven, bake thawed product for 6-7 min at 425°F (218°C). For a convection oven, bake thawed product for 6-7 min at 400°F (204°C).

# **Nutrition Facts**

4 Servings Per Containe

Serving Size 1/4 LOAF (52 g)

Amount Per Serving Calories	120
	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 240mg	10%
<b>Total Carbohydrate</b> 25g	9%
Dietary Fiber 1g	3%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 4g	8%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.7mg	10%
Potassium 50mg	2%
Thiamin	20%
Riboflavin	10%
Folate  * The % Daily Value (dv) tells you how in a serving of food contributes to a calories a day is used for general nut	daily diet. 2,000

<b>100g Nutrition Facts</b>	
Calories	228.38
Protein	7.893 G
Carbohydrates	47.076 G
Sugars	0.719 G
Added Sugars	0 G
Sugar Alcohol	0 G
Water	42.526 G
Fat	0.975 G
Saturates	0.179 G
Trans Fat	0 G
Cholesterol	0 MG
Fiber	1.63 G
Minerals	
Ash	1.531 G
Calcium	13.406 MG
Iron	3.259 MG
Sodium	445.13 MG
Thiamin	0.465 MG
Riboflavin	0.281 MG
Niacin	3.756 MG
Potassium	95.268 MG
Vitamin D	0 MCG
Folic Acid	97.171 MCG