



MARKETING

Our La Brea Bakery Whole Grain Loaf is slightly sweet multigrain loaf with honey and malt, baked with 10 grains and seeds, including wheat, rye, millet and flax seeds. From starter to finish, it takes over 24 hours to make a loaf of La Brea Bakery bread. Our complex flavors, open air crumb and crispy crunchy crust are developed through a long fermentation using our original natural sourdough starter, high quality ingredients and long proofing times. Makes your next dinner, lunch or party exceptional with a loaf of our premium artisan breads.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
52425		10781421524258				
Brand		Brand Owner		GPC Description		
La Brea Bakery		ASPIRE BAKERIES		Bread (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
17.000 LBR	15.000 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.560 INH	15.690 INH	7.440 INH	1.5916 FTQ	5x12	274 Days	-10 FAH / 10 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	N/A		N/A	

HANDLING SUGGESTIONS

Frozen parbaked loaves are bulk packed in a cardboard case lined with a poly bag. Liner is folded over to cover loaves. A kit of 12 retail bags is included in the case. Case is taped closed on top and bottom.Net weight seen on case label is based on minimum weight of frozen loaf x number of loaves. Keep Frozen; Shelf Life After Bake: 1 day; After Bake Storage Type: Ambient;

- ALLERGENS
- C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included' ; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'
- Milk - INII

Eggs - INII

Soybean - INII

Wheat - C

Sesame - INII

AU - INII

Peanuts - INII

Tree - INII

Fish - INII

Shellfish - INII

Crustaceans - INII
- Nutrition Facts

9 Servings per container

Serving Size1/9 LOAF

Amount Per Serving

Calories160

% Daily Value*

Total Fat 1.5 g2%

Saturated Fat 0 g0%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 280 mg12%

Total Carbohydrates 32 g12%

Dietary Fiber 3 g11%

Total Sugars 2 g

Includes 2 g Added Sugars4%

Protein 5 g

Vitamin D 0 mcg0%

Calcium 14 mg2%

Iron 2 mg10%

Potassium 103 mg2%

* The % Daily Values (DV) 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.
- INGREDIENTS

INGREDIENTS: UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CRACKED WHEAT, SOUR CULTURE, WHOLE WHEAT FLOUR, RYE FLOUR, MALTED BARLEY EXTRACT, HULLED MILLET, FLAX SEEDS, HONEY, CONTAINS 2% OR LESS OF: SUNFLOWER SEEDS, SALT, CRACKED BARLEY, CRACKED CORN, CRACKED RYE, CRACKED BROWN RICE, CRACKED TRITICALE, SEMOLINA, YEAST, CRACKED MILLET, CRACKED OATS, CRACKED FLAX SEED.CONTAINS: WHEAT.MADE IN A FACILITY THAT ALSO PROCESSES MILK, SOY AND TREE NUTS (PECANS AND WALNUTS).
- Last Saved: 25 March 2025 | Printed: 28 July 2026

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10781421524258 - Rustic 8 Grain Loaf

Non GMO Project Verified. Certified Kosher Parve. Artisan Bread

PREPARATION & COOKING SUGGESTIONS

BAKING INSTRUCTIONS Bake at 375°F (190°C). Bake Time from Frozen* (Recommended): 20 - 22 minutes Bake Time from Thaw: 15 - 18 minutes After baking cool for 15 minutes before bagging and setting out for sale. *Times and temperatures are dependent upon size of the item and oven conditions. The above instructions can also be found in the instructions for LOAVES in the bake chart on shipping case and in this document.

SERVING SUGGESTIONS

Our breads taste best on day of purchase. If not consuming right away, please store in the freezer

MORE INFORMATION