La Brea Bakery

10781421524258 - Rustic 8 Grain Loaf

Non GMO Project Verified. Certified Kosher Parve. Artisan Bread



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.

Nutrition Facts

9 Servings per container

Serving Size **1/9 LOAF**

Amount Per Serving

Calories **160**

	% Daily Value*
Total Fat 1.5 g	**2%**
Saturated Fat 0 g	**0%**
Trans Fat 0 g	
Cholesterol 0 mg	**0%**
Sodium 280 mg	**12%**
Total Carbohydrates 32 g	**12%**
Dietary Fiber 3 g	**11%**
Total Sugars 2 g	
Includes 2 g Added Sugars	**4%**
Protein 5 g	
Vitamin D 0 mcg	0%
Calcium 14 mg	2%
Iron 2 mg	10%
Potassium 103 mg	2%

* 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.

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	TIxHI	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
- Peanuts - INII
- Eggs - INII
- Tree - INII
- Soybean - INII
- Fish - INII
- Wheat - C
- Shellfish - INII
- Sesame - INII
- Crustaceans - INII
- AU - INII

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).

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PREPARATION & COOKING SUGGESTIONS

BAKING INSTRUCTIONSBake at 375°F (190°C).Bake Time from Frozen* (Recommended): 20 - 22 minutesBake Time from Thaw: 15 - 18 minutesAfter 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