

RICH'S
561109 - WHOLE GRAIN RICH 2 OZ EQ OVEN FIRED FLATBREAD

2 OZ EQ WGR OVEN FIRED FLATBREAD READY TO THAW AND SERVE TO HUNGRY STUDENTS.



MARKETING

2 OZ EQ WGR OVEN FIRED FLATBREAD READY TO THAW AND SERVE TO HUNGRY STUDENTS.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
14010	561109	00049800140103	192 x 2.2 OZ

Brand	Brand Owner	GPC Description
RICH'S	RICH PRODUCTS CORPORATION	Bread (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
28.132 LBR	26.4 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
26.75 INH	13.5 INH	9.188 INH	1.92 FTQ	4x9	365 Days	-10.0 FAH / 10.0 FAH

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - 30
- Soy - MC
- Wheat - C
- Sesame - 30
- Peanuts - 30
- Tree Nuts - 30
- Fish - 30
- Shellfish - 30

HANDLING SUGGESTIONS

Keep Frozen

MORE INFORMATION

Telephone : Call 1-800-356-7094 or email helpline@rich.com

SERVING SUGGESTIONS

Flatbreads can be used for sandwiches, tortillas, wraps, paninis, bruschettas, salads, desserts and more! Flatbreads are a great carrier for portable options (like wraps and panini wedges) and small plate items (like pizzettes, thin crust pizza, or bruschetta).

PREPARATION & COOKING SUGGESTIONS

KEEP FROZEN 0°F OR BELOW Handling Instructions: 1. Keep product frozen at 0°F or below until ready to use 2. Defrost and store thawed flatbread at room temperature Note: To prevent drying, flatbread must be completely covered with plastic when stored in the freezer, refrigerator or at room temperature. Thawing in refrigerator or near sources of heat causes moisture loss. 3. Warm flatbreads prior to folding for easier handling Note: Cold, dry or toasted flatbread will crack when folded 4. To properly fold/roll flatbread, locate the grill marks which represent the "grain". Fold/roll the flatbread against the grain 5. For sandwich applications with a more authentic artisan appearance, expose the oven fired bubbles when folding the flatbread around ingredients

Nutrition Facts

192.0 Servings per container

Serving Size 1 FLATBREAD (62 G)

Amount Per Serving

Calories 180

% Daily Value*

Total Fat 5 g	6%
Saturated Fat 1 g	5%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 330 mg	14%
Total Carbohydrates 28 g	10%
Dietary Fiber 3 g	10%
Total Sugars 2 g	
Includes 1 g Added Sugars	2%
Protein 6 g	
Vitamin D 0 mcg	0%
Calcium 30 mg	2%
Iron 1.5 mg	8%
Potassium 120 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.

INGREDIENTS

WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SOYBEAN OIL, YEAST, CONTAINS LESS THAN 2% OF THE FOLLOWING: SUGAR, NONFAT DRY MILK, WHEAT GLUTEN, SALT, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), SODIUM STEAROYL LACTYLATE, GUAR GUM, ENZYMES.



NUTRITIONAL ANALYSIS



Calories	285.493
Protein	9.338 g
Total Carbohydrates	44.352 g
Sugars	3.088 g
Dietary Fiber	4.349 g
Lactose	
Sucrose	
Vitamin A (IU)	3.173 3.173 iu
Vitamin A (RE)	3.173
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	7.998 g
Trans Fat	0.097 g
Saturated Fat	1.512 g
Added Sugars	1.95 g
Polyunsaturated Fat	4.36 g
Monounsaturated Fat	1.711 g
Cholesterol	0.411 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	525.841 mg
Calcium	41.485 mg
Iron	2.483 mg
Potassium	188.414 mg
Zinc	
Phosphorus	
Thiamin	0.368 mg
Niacin	3.134 mg
Riboflavin	0.204 mg
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



MORE IMAGES

