

566261 - PUMPERNICKEL BREAD DOUGH

A coarse dark bread with a slightly sour taste made with high proportion of rye flour and a small amount of wheat flour. Proof-and-bake format.



MARKETING

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PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
03519	566261	00049800035195	24 x 18.25 O

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
29.086 LBR	27.375 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	Tlx/HL	Shelf Life	Storage Temp From/To
15.813 INH	11.563 INH	10.188 INH	1.0779 FTQ	10x7	150 Days	-10.0 FAH / 0.0 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 - MC
- Eggs - MC
- Soy - MC
- Wheat - C
- Sesame - MC
- 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

Limited only by your imagination

PREPARATION & COOKING SUGGESTIONS

- PLACE UP TO 12 LOAVES ON A LINED SHEET PAN, COVER WITH PLASTIC AND RETARD OVERNIGHT
- REMOVE FROM RETARDER AND LET STAND FOR AT LEAST 15 MINUTES.
- MOLD LOAVES TO POINTED ENDS, MAKING SURE BOTTOM IS SEALED WELL.
- PLACE 4 LOAVES ON LINED SHEET PAN OR USE SCREEN PANS, MAKING SURE SEAMIS DOWN.
- EGG WASH BREADS, IF DESIRED.
- PLACE IN PROOF BOX AND PROOF UNTIL DOUBLE IN SIZE.
- SLIT EACH LOAF WITH 3 DIAGONAL CUTS.
- BAKE AT 400 F FOR APPROXIMATELY 30 - 35 MINUTES.
- REMOVE FROM OVEN AND COOL ON WIRE RACKS.

Nutrition Facts

192.0 Servings per container

Serving Size 2 OZ (56 G/ABOUT 1/2 INCH SLICE)

Amount Per Serving
Calories **150**

	% Daily Value*
Total Fat 1 g	2%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 430 mg	19%
Total Carbohydrates 31 g	11%
Dietary Fiber 2 g	7%
Total Sugars 2 g	
Includes 1 g Added Sugars	2%

Protein 5 g	
Vitamin D 1 mcg	4%
Calcium 10 mg	0%
Iron 1.8 mg	10%
Potassium 90 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

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, RYE MEAL, YEAST, COLORED WITH (CARAMEL COLOR), CONTAINS LESS THAN 2% OF THE FOLLOWING: SALT, SOYBEAN OIL, WHOLE GRAIN RYE FLOUR, SODIUM STEAROYL LACTYLATE, FUMARIC ACID, DATEM, GROUND CARAWAY SEEDS, ACETIC ACID, ASCORBIC ACID, NATURAL AND ARTIFICIAL FLAVOR, ENZYME, ONION POWDER.

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NUTRITIONAL ANALYSIS



Calories	222.982
Protein	7.754 g
Total Carbohydrates	44.649 g
Sugars	0.552 g
Dietary Fiber	3.007 g
Lactose	
Sucrose	
Vitamin A (IU)	0.449 0.449 iu
Vitamin A (RE)	0.449
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	1.672 g
Trans Fat	0.011 g
Saturated Fat	0.381 g
Added Sugars	0 g
Polyunsaturated Fat	0.735 g
Monounsaturated Fat	0.241 g
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	654.522 mg
Calcium	32.418 mg
Iron	2.724 mg
Potassium	135.738 mg
Zinc	
Phosphorus	
Thiamin	0.406 mg
Niacin	3.646 mg
Riboflavin	0.256 mg
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



KOSHER	YES
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MORE IMAGES

