

# 101261 - French Toast Sticks, Whole Grain (approx. 140-150 pie...

Looking for a fun, finger food breakfast option? Enjoy our tasty French Toast Sticks! They're not only delicious, but each serving is packed with a 2.25oz whole grain equivalent making them virtually irresistible!



## MARKETING



## PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
442	101261	00737410442006	2/5 lbs

Brand	Brand Owner	GPC Description
Bake Crafters	Bake Crafters Food Company	Bread (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
11.01 LBR	10 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18 INH	10 INH	7.75 INH	0.807 FTQ	10x10	455 Days	0 FAH / 15 FAH

## Nutrition Facts

48 Servings per container  
**Serving Size 3.3 oz (94g), 3 Sticks, 3.3 oz**

**Amount Per Serving**  
**Calories 260**

	% Daily Value*
<b>Total Fat</b> 8	<b>10%</b>
Saturated Fat 1 g	<b>5%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 10 mg	<b>3%</b>
<b>Sodium</b> 290 mg	<b>15%</b>
<b>Total Carbohydrates</b> 42 g	<b>15%</b>
Dietary Fiber 2 g	<b>7%</b>
Total Sugars 14 g	
Includes 14 g Added Sugars	<b>28%</b>

Protein 6 g	
Vitamin D 0 mcg	0%
Calcium 23.6 mg	2%
Iron 0.7 mg	4%
Potassium 55 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.

## 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 - C
- Soy - C
- Wheat - C
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - UN
- Shellfish - NI

## HANDLING SUGGESTIONS



Store frozen up to 455 days. Bake at 350 degrees for 10-12 minutes. Product comes in 2, 5lb bags per case.

## SERVING SUGGESTIONS



3.3oz, approximately 3 French Toast Sticks. Delicious all on their own or accompanied by a splash of maple syrup. Pair with fruit and milk for a complete meal.

## PREPARATION & COOKING SUGGESTIONS



Conventional Oven; Frozen: In a 350F oven bake for 10-12 minutes. Convection Oven; Frozen: In a 350F oven bake for 10-12 minutes. For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.

## INGREDIENTS



Whole Wheat Bread (Whole Wheat Flour, Water, Enriched Wheat Flour [Flour, Malted Barley Flour, Reduced Iron, Niacin, Thiamine Mononitrate (Vitamin B1), Riboflavin (Vitamin B2), Folic Acid], Sugar, Wheat Gluten, Yeast. Contains 2% Or Less Of Each Of The Following: Soybean Oil, Salt, Calcium Propionate [Preservative], Date, Grain Vinegar, Citric Acid, Soy Lecithin), Water, Whole Wheat Batter (Whole Wheat Flour, Sugar, Enriched Wheat Flour [Wheat Flour, Niacin, Iron, Thiamine, Riboflavin, Folic Acid], Modified Cornstarch. Contains 2% Or Less Of Each Of The Following: Cinnamon, Nutmeg, Egg, Skim Milk, Salt, Soybean Oil, Natural And Artificial Flavor, Leavening [Sodium Bicarbonate], Corn Syrup Solids, Modified Cellulose, Soy Lecithin), Coating (Unbleached Enriched Wheat Flour [Unbleached Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Sugar, Leavening [Monocalcium Phosphate, Sodium Bicarbonate], Salt, Yeast), Soybean Oil, Cinnamon Sugar (Sugar, Cinnamon).

## MORE INFORMATION



E-mail : support@bakecrafters.com, Telephone : (423) 396-3392, Tele/Fax : (423) 396-9604, Website : https://...

NUTRITIONAL ANALYSIS



Calories	260
Protein	6 g
Total Carbohydrates	42 g
Sugars	14 g
Dietary Fiber	2 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	8
Trans Fat	0 g
Saturated Fat	1 g
Added Sugars	14 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	10 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	290 mg
Calcium	23.6 mg
Iron	0.7 mg
Potassium	55 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



TRANS_FAT	FREE_FROM
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