

RICH'S

566366 - SIMPLY WHITE BREAD DOUGH

Traditional white bread loaf. Proof-and-bake format.



MARKETING

Traditional white bread loaf. Proof-and-bake format.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack			
03068	566366	00049800030688	24/18.25 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	
28.886 LBR	27.375 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.813 INH	11.563 INH	8.125 INH	0.8597 FTQ	10x8	210 Days	-10.0 FAH / 0.0 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

Keep Frozen

- 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

Soybean - MC

Wheat - C

Sesame - 30

AU - C

Mustard - 30

Peanuts - 30

Tree - 30

Fish - 30

Shellfish - 30

Crustaceans - 30

Cereals - C

Molluscs - 30

Nutrition Facts

192.0 Servings per container

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

Amount Per Serving

Calories150

% Daily Value*

Total Fat 1.5 g2%

Saturated Fat 0 g0%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 300 mg13%

Total Carbohydrates 30 g11%

Dietary Fiber 1 g4%

Total Sugars 3 g

Includes 3 g Added Sugars5%

Protein 5 g

Vitamin D 0.7 mcg4%

Calcium 10 mg0%

Iron 1.8 mg10%

Potassium 60 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 FOR U.S. MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, SUGAR, CONTAINS LESS THAN 2% OF THE FOLLOWING: SOYBEAN OIL, SALT, FRUCTOSE, ENZYMES, ASCORBIC ACID.

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PREPARATION & COOKING SUGGESTIONS

1.Place Frozen Dough In Greased Bread Pans (Strap Pans) And Place Into Retarder Overnight. Cover With Plastic. 2. Remove Product From Retarder And Place In Proof Box. 3. Proof Until Pan Is Filled And Crown Of Loaf Is Above Side Of Pan. 4. Bake At 400°F (205°C) For Approximately 25-30 Minutes Or Until Golden Brown. 5. Remove From Pans Immediately. 6. Let Breads Cool On Wire Rack. 7. Slice And Package When Cool.

SERVING SUGGESTIONS

Brush with garlic oil and top with dried onion flakes

MORE INFORMATION

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

NUTRITIONAL ANALYSIS

Calories	241.914
Protein	8.048 g
Total Carbohydrates	47.618 g
Sugars	4.575 g
Dietary Fiber	1.687 g
Lactose	
Sucrose	
Vitamin A (IU)	0 0 iu
Vitamin A (RE)	0
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	2.247 g
Trans Fat	0.02 g
Saturated Fat	0.342 g
Added Sugars	4.148 g
Polyunsaturated Fat	1.137 g
Monounsaturated Fat	0.404 g
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	467.873 mg
Calcium	14.515 mg
Iron	2.921 mg
Potassium	93.365 mg
Zinc	
Phosphorus	
Thiamin	0.455 mg
Niacin	3.92 mg
Riboflavin	0.281 mg
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

KOSHER	YES
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MORE IMAGES



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