#### 566366 - SIMPLY WHITE BREAD DOUGH

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





### MARKETING



# 192.0 Servings per container

**Nutrition Facts** 

Serving Size

100 G

**Amount Per Serving Calories** 

241.914

	% Daily Value*
Total Fat 2.247 g	%
Saturated Fat 0.33 g	%
Trans Fat 0.013 g	
Cholesterol 0 mg	%
<b>Sodium</b> 467.805 mg	%
<b>Total Carbohydrates</b> 47.618 g	%
Dietary Fiber 1.687 g	%
Total Sugars 4.575 g	
Includes 4.148 g Added Su	gars %
Protein 8.048 g	
Vitamin D 0 mcg	%
Calcium 14.515 mg	%
Iron 2.921 mg	%
Potassium 93.323 mg	%

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

#### 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	TIxHI	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

## **ALLERGENS**







Brush with garlic oil and top with dried onion flakes

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' (門) Milk - MC

( Peanuts - 30

( Eggs - MC

(1) Tree Nuts - 30

🗞 Soy - MC

(SO) Fish - 30

🛞 Wheat - C

Keep Frozen

(M) Shellfish - 30

(%) Sesame - 30

## **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.

#### HANDLING SUGGESTIONS



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.

## MORE INFORMATION



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

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**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	1.198 mg
Magnesium	
Monosodium	

Total Fat	2.247 g
Trans Fat	0.013 g
Saturated Fat	0.33 g
Added Sugars	4.148 g
Polyunsaturated Fat	1.172 g
Monounsaturated Fat	0.409 g
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	467.805 mg
Calcium	14.515 mg
Iron	2.921 mg
Potassium	93.323 mg
Zinc	
Phosphorus	
Thiamin	0.455 mg
Niacin	3.92 mg
Riboflavin	0.281 mg
Vitamin B-12	
Nitrates	

**NUTRITIONAL CLAIMS** 

KOSHER

YES

MORE IMAGES









