GONNELLA BAKING COMPANY 561008 - 1# Wheat Bread 5/8" SL CPP, 8 loaves

Retail ready for C-store and grocery operations. Extended shelf life - 30 days!



Dist Prod Code

MARKETING

Calculated Pack

51

Nutrition Facts

8 Servings per container Serving Size	2 slices
Amount Per Serving Calories	160
	% Daily Value
Total Fat 3 g	4%
Saturated Fat 0 g	0%
<i>Trans</i> Fat 0 g	
Cholesterol 0 mg	0%
Sodium 280 mg	12 %
Total Carbohydrates 28 g	10%
Dietary Fiber 3 g	11%
Total Sugars 3 g	
Includes 3 g Added Sugars	6 6%
Protein 5 g	
Vitamin D 0 mcg	0%
Calcium 70 mg	6%
Iron 1.5 mg	8%
Potassium 90 mg	2%

Code

PRODUCT SPECIFICATIONS

50112	50112 561008					00078296501129			8	8/16 oz	
Brand					Brand Owner				GPC Description		
GONNE	GONNELLA BAKING COMPANY				GONNELLA BAKING COMPANY			B	Bread (Frozen)		
Gross Wei	Gross Weight Net Weight Ca			Case	e/Catch Weight Country Of Orig			Origin	Kosher	Child Nutrition	
9.5 LBR	9.5 LBR 8 LBR		BLBR	No			United States		Yes	No	
	Shipping										
Length	Wie	dth	Heigh	t Vo	olume	TIxHI	Shelf Life	•	Storage Temp From/To		
17.5 INH	12.1	INH	10.1 INH	1 1.2	38 FTQ	8x9	365 Days		-10 FAH / 5 FAH		
	Traceability Regulation										
-	Regulation Type Code		Regulatory Act		Trade Item Regulation Compliant		Regulation Restrictions and Descriptors				
N/A		N/A				N/A		N/A			

GTIN

HANDLING SUGGESTIONS

Keep frozen until use. Thaw item(s) on an as needed basis. Refrigeration increases the staling effect on bread. Thaw product to ambient temperature and wipe dry any moisture off of the bags. Date product "best by" 30 days from the day the product was thawed. Rotate older product on top or in front of newer product. Proper rotation assures better sell through and lower stale. Face the product with the logo towards the consumer. Open end of the bag should face towards the back of the shelf.

ALLERGENS

🛞 Wheat - C

 (\tilde{D})

 $\begin{array}{l} C = {\rm 'Contains'} \, ; \, MC = {\rm 'May \ Contain'} \, ; \, M = {\rm 'Free \ From'} \, ; \, UN = {\rm 'Undeclared'} \, ; \\ 30 = {\rm 'Free \ From \ Not \ Tested'; \ 50 = {\rm 'Derived \ from \ Ingredients'} \, ; \ 60 = {\rm 'Not \ Derived \ From \ Ingredients'} \, ; \ M = {\rm 'No \ Info'} \end{array}$

) Milk - N	(🕥) Peanuts - N
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🔘 Eggs - N	(ii) Tree - N
(O) Lggs - N	

🛞 Soybean - C (🔊) Fish - N

() Shellfish - NI

(Sesame - N (!) Crustaceans - N

INGREDIENTS

WATER, WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), HIGH FRUCTOSE CORN SYRUP, SOYBEAN OIL, YEAST, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF SALT, VINEGAR, SODIUM STEAROYL LACTYLATE, NATURAL FLAVOR, METHYLCELLULOSE, SORBIC ACID, FUMARIC ACID, CALCIUM SULFATE, ASCORBIC ACID, CALCIUM PEROXIDE, AZODICARBONAMIDE, ENZYMES, CALCIUM PROPIONATE (PRESERVATIVE), SOY LECITHIN.

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PREPARATION & COOKING SUGGESTIONS

Thaw 'n Sell - It's already ready! Thawing time for whole case is 8 hours. It is faster if items are taken out of the case. Do not re freeze or store products in the cooler.

Ideal for customers with limited fresh bakery DSD (direct store delivery) service.

SERVING SUGGESTIONS

NUTRITIONAL ANALYSIS

Calories	160	Total Fat	3 g	Sodium	280 mg
Protein	5 g	Trans Fat	0 g	Calcium	70 mg
Total Carbohydrates	28 g	Saturated Fat	0 g	Iron	1.5 mg
Sugars	3 g	Added Sugars	3 g	Potassium	90 mg
Dietary Fiber	3 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)		Vitamin D	0 mcg	Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

KOSHER

YES

PLANT_BASED YES

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MORE INFORMATION

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