101259 - French Toast Sticks, Whole Grain (approx. 105-111 pie...

Love French toast? Why not try our whole grain French toast sticks? They are delicious and a fun finger food for breakfast.





MARKETING



PRODUCT SPECIFICATIONS

Code Dist Prod Code		GTIN	Calculated Pack	
447	101259	00737410447001	2/5 lbs	

Brand	Brand Owner	GPC Description	
Bake Crafters	Bake Crafters Bake Crafters Food Company		

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	TIxHI	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

54 Servings per container

Serving Size 2.96 oz (84g), 2 Sticks

Amount Per Serving Calories

%	Daily Value*
Total Fat 7	9%
Saturated Fat 1 g	5%
Trans Fat 0 g	
Cholesterol 10 mg	3%
Sodium 260 mg	10%
Total Carbohydrates 38 g	13%
Dietary Fiber 2 g	8%
Total Sugars 12 g	
Includes 12 g Added Sugars	24%
Protein 6 g	
Vitamin D 0 mcg	0%
Calcium 21 mg	2%
Iron 0.6 mg	4%
Potassium 50 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





SERVING SUGGESTIONS



3.0 oz. two 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.

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'





(n) Eggs - C







Fish - UN

(Peanuts - N

(1) Tree Nuts - N





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], Datem, 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).

HANDLING SUGGESTIONS



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

PREPARATION & COOKING SUGGESTIONS



Keep Frozen until ready to prepare: 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.

MORE INFORMATION



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

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NUTRITIONAL ANALYSIS

Calories	240
Protein	6 g
Total Carbohydrates	38 g
Sugars	12 g
Dietary Fiber	2 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	7
Trans Fat	0 g
Saturated Fat	1 g
Added Sugars	12 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	10 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	260 mg
Calcium	21 mg
Iron	0.6 mg
Potassium	50 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

TRANS_FAT FREE_FROM

MORE IMAGES





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