

154770 - Take and Bake French Bread



Essential Bake-at-Home French Bread is USDA Certified Organic and Non-GMO Project Verified – always made with simple, high-quality ingredients. Crafted with a natural sourdough starter and slow-fermented for optimal flavor and texture, this loaf features a crisp, golden crust and light, fluffy interior. Perfect for appetizers like bruschetta or caprese, dipping into tomato soup...



MARKETING

Enjoy fresh, bakery-quality bread at home with Essential Bake-at-Home French Bread. Made with a 100+ year old sourdough starter, it's USDA Certified Organic, Non-GMO, and preservative-free. Fresh Seal™ packaging locks in freshness. Bake, grill, or air-fry in just 12-15 minutes!

Nutrition Facts

8 Servings per container	
Serving Size	1/8 loaf
Amount Per Serving	
Calories	130
% Daily Value*	
Total Fat 0.5 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 280 mg	12%
Total Carbohydrates 26 g	9%
Dietary Fiber 1 g	4%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 4 g	
Vitamin D 0 mcg	0%
Calcium 10 mg	0%
Iron 0.3 mg	0%
Potassium 40 mg	0%

* 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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
300168		10813305015474		16/16 OZ			
Brand		Brand Owner		GPC Description			
Essential		The Essential Baking		Bread (Shelf Stable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
17 LBR	16 LBR	No	United States	Undeclared	No		
Shipping							
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To	
20.13 INH	5.75 INH	10.81 INH	0.72 FTQ	08x04	117 Days	60 FAH / 77 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

If you don't plan to bake and eat by the best-by-date on the back of the package, it is okay to freeze your Take & Bake. If you haven't consumed the whole loaf after baking, you can store it in the refrigerator for up to a week. If longer-term storage is needed, freeze the loaf. When you're ready to eat it, bake frozen or thawed loaves at 400 degrees for 12-15 minutes.---UNIT UPC: 813305015477---

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - MC
- Eggs - MC
- Soybean - MC
- Wheat - C
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - MC
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

Organic Unbleached Wheat Flour, Water, Sourdough Starter (Organic Unbleached Wheat Flour, Water), Sea Salt, Organic Barley Malt.

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PREPARATION & COOKING SUGGESTIONS

When you're ready to eat it, bake frozen or thawed loaves at 425 degrees for 12-15 minutes. Turn off the oven and let sit in the oven to finish for another 10 minutes.

SERVING SUGGESTIONS

1/8 Loaf (56g)

MORE INFORMATION