

566282 - RAISIN BREAD DOUGH

Rich white bread dough with raisins. Proof-and-bake format.



MARKETING

Rich white bread dough with raisins. Proof-and-bake format.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
03025	566282	00049800030251	24 x 18.25OZ

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
28.475 LBR	27.375 LBR	No	Canada	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.813 INH	11.563 INH	8.125 INH	0.8597 FTQ	10x8	120 Days	-10.0 FAH / 0.0 FAH

HANDLING SUGGESTIONS

Keep Frozen

SERVING SUGGESTIONS

Gourmet French Toast

Nutrition Facts

192.0 Servings per container

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

Amount Per Serving

Calories **160**

% Daily Value*

Total Fat 2 g **2%**

Saturated Fat 0 g **0%**

Trans Fat 0 g

Cholesterol 10 mg **3%**

Sodium 220 mg **10%**

Total Carbohydrates 32 g **12%**

Dietary Fiber 1 g **5%**

Total Sugars 10 g

Includes 2 g Added Sugars **3%**

Protein 5 g

Vitamin D 0.7 mcg 4%

Calcium 20 mg 2%

Iron 1.6 mg 8%

Potassium 160 mg 4%

* 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

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RI BOFLAVIN, FOLIC ACID), RAISINS, WATER, SKIM MILK, YEAST, HIGH FRUCTOSE CORN SYRUP, EGGS, CONTAINS LESS THAN 2% OF THE FOLLOWING: SOYBEAN OIL, SALT, WHEAT GLUTEN, SODIUM STEAROYL LACTYLATE, DATEM, ASCORBIC ACID, ENZYME.

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 - C
- Eggs - C
- Soybean - MC
- Wheat - C
- Sesame - MC
- AU - C
- Mustard - 30
- Peanuts - 30
- Tree - 30
- Fish - 30
- Shellfish - 30
- Crustaceans - 30
- Cereals - C
- Molluscs - 30

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 SIDES OF PAN.
4. BAKE AT 400 F FOR APPROXIMATELY 25-30 MINUTES OR UNTIL GOLDEN BROWN.
5. REMOVE FROM PANS IMMEDIATELY, LET BREADS COOL ON WIRE RACK.
6. 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	256.099
Protein	7.793 g
Total Carbohydrates	50.845 g
Sugars	15.825 g
Dietary Fiber	2.062 g
Lactose	
Sucrose	
Vitamin A (IU)	4.466 4.466 iu
Vitamin A (RE)	4.466
Vitamin C	0.536 mg
Magnesium	
Monosodium	

Total Fat	2.83 g
Trans Fat	0.016 g
Saturated Fat	0.632 g
Added Sugars	2.598 g
Polyunsaturated Fat	1.127 g
Monounsaturated Fat	0.7 g
Cholesterol	13.028 mg
Vitamin D	1.175 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	350.713 mg
Calcium	35.197 mg
Iron	2.558 mg
Potassium	249.493 mg
Zinc	
Phosphorus	
Thiamin	0.349 mg
Niacin	2.784 mg
Riboflavin	0.253 mg
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



KOSHER	YES
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