#### 566282 - RAISIN BREAD DOUGH

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





#### MARKETING



# **Calories**

**Amount Per Serving** 

Serving Size

256.099

100 G

	% Daily Value
Total Fat 2.83 g	%
Saturated Fat 0.632 g	%
Trans Fat 0.016 g	
Cholesterol 13.028 mg	%
<b>Sodium</b> 350.713 mg	%
<b>Total Carbohydrates</b> 50.845 g	%
Dietary Fiber 2.062 g	%
Total Sugars 15.825 g	
Includes 2.598 g Added Su	gars %
<b>Protein</b> 7.793 g	
Vitamin D 1.175 mcg	9
Calcium 35.197 mg	9,
Iron 2.558 mg	9,
Potassium 249.493 mg	9,

**Nutrition Facts** 

192.0 Servings per container

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.

FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE,

SYRUP, EGGS, CONTAINS LESS THAN 2% OF THE FOLLOWING: SOYBEAN OIL, SALT, WHEAT GLUTEN,

ENZYME, RI BOFLAVIN, FOLIC ACID), RAISINS, WATER, SKIM MILK, YEAST, HIGH FRUCTOSE CORN

SODIUM STEAROYL LACTYLATE, DATEM,

ASCORBIC ACID, ENZYME.

#### PRODUCT SPECIFICATIONS

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

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	TIxHI	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

## **ALLERGENS**





ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT

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 - C

(S) Peanuts - 30

( Eggs - C

Tree Nuts - 30

(%) Soy - MC

(SO) Fish - 30

(🕸) Wheat - C

(M) Shellfish - 30

(%) Sesame - MC

## SERVING SUGGESTIONS

Gourmet French Toast

## HANDLING SUGGESTIONS



Keep Frozen

### **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

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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
TOTAL FAL	2.03 y
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

MORE IMAGES





