

MARKETING



Long thin crisp loaf of French bread approx. 22.5in long. Par-baked format.

Nutrition Facts

120.0 Servings per container

Serving Size 2 OZ (56G ABOUT 4 1/2 INCH SLICE)

Amount Per Serving

140

Calories	170
	% Daily Value*
Total Fat 0.5 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 300 mg	13%
Total Carbohydrates 28 g	10%
Dietary Fiber 1 g	4%
Total Sugars 1 g	
Includes 0 g Added Sugars	0%
Protein 5 g	
Vitamin D 0.3 mcg	2%

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Vitamin D 0.3 mcg	2%
Calcium 20 mg	2%
Iron 1.9 mg	10%
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.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	Dist Prod Code GTIN	
87513	561034	00049800875135	24 x 10 OZ

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
17.075 LBR	15.0 LBR	No	Canada	Yes	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
24.0 INH	9.875 INH	13.125 INH	1.8001 FTQ	8x5	270 Days	-10.0 FAH / 0.0 FAH

HANDLING SUGGESTIONS

Keep Frozen



SERVING SUGGESTIONS

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Limited only by your imagination

PREPARATION & COOKING SUGGESTIONS

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Baking Instructions: Oven Temperature From Frozen State From Thawed State Convection 350 F (175 C) Rolls/Breadsticks 5-12 Min. Rolls/Breadsticks 5-12 Min. Breads 8-15Min. Breads 8-12 Min. Deck or Rack 375 F (190 C) Rolls/Breadsticks 10-15 Min. Rolls/Breadsticks 8-12 Min. Breads 10-15Min. Breads 8-12 Min. Conveyor/Impinger 425 F (220 C) Rolls/Breadsticks 5-8 Min. Rolls/Breadsticks 5-8 Min. Suggested times and temperatures will vary by operation.

INGREDIENTS



INGREDIENTS FOR U.S MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, CONTAINS LESS THAN 2% OF THE FOLLOWING: SALT, DEXTROSE, MALTED BARLEY FLOUR, CALCIUM SULFATE, DATEM, CALCIUM CARBONATE, 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'

(i) Milk - MC

Peanuts - 30

(()) Eggs - MC



Soybean - MC



(🕸) Wheat - C



W Wilder



(%) Sesame - 30

! Crustaceans - 30

(!) AU - C

(!) Cereals - C

(! Mustard - 30

Molluscs - 30

MORE INFORMATION



Telephone : Call 1-800-356-7094 or email helpline@rich.com

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NUTRITIONAL ANALYSIS



Calories	242.793
Protein	8.82 g
Total Carbohydrates	49.436 g
Sugars	1.034 g
Dietary Fiber	1.761 g
Lactose	
Sucrose	
Vitamin A (IU)	0.115 0.115 iu
Vitamin A (RE)	0.115
Vitamin C	6.05 mg
Magnesium	
Monosodium	

Total Fat	1.144 g
Trans Fat	0.003 g
Saturated Fat	0.246 g
Added Sugars	0.547 g
Polyunsaturated Fat	0.471 g
Monounsaturated Fat	0.112 g
Cholesterol	0 mg
Vitamin D	0.568 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	527.92 mg
Calcium	42.8 mg
Iron	3.27 mg
Potassium	93.761 mg
Zinc	
Phosphorus	
Thiamin	0.512 mg
Niacin	4.405 mg
Riboflavin	0.315 mg
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

KOSHER	YES

MORE IMAGES







