

RICH'S

561034 - FRENCH BAGUETTE

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



MARKETING

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

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack			
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	TlxHI	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
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

Keep Frozen

- 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 - MC

Eggs - MC

Soybean - MC

Wheat - C

Sesame - 30

AU - C

Mustard - 30
- Peanuts - 30

Tree - 30

Fish - 30

Shellfish - 30

Crustaceans - 30

Cereals - C

Molluscs - 30

Nutrition Facts

120.0 Servings per container

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

Amount Per Serving	
Calories	140
% Daily Value*	
Total Fat	0.5 g1%
Saturated Fat	0 g0%
Trans Fat	0 g
Cholesterol	0 mg0%
Sodium	300 mg13%
Total Carbohydrates	28 g10%
Dietary Fiber	1 g4%
Total Sugars	1 g
Includes 0 g Added Sugars	0%
Protein	5 g
Vitamin D	0.3 mcg2%
Calcium	20 mg2%
Iron	1.9 mg10%
Potassium	50 mg2%

* 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

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.

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PREPARATION & COOKING SUGGESTIONS

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. Breads 5-8 Min. Breads 5-8 Min. Suggested times and temperatures will vary by operation.

SERVING SUGGESTIONS

Limited only by your imagination

MORE INFORMATION

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

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
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MORE IMAGES

