561034 - FRENCH BAGUETTE

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





MARKETING



Amount Per Serving Calories

Serving Size

242.793

100 G

% Da	ily Value*
Total Fat 1.144 g	%
Saturated Fat 0.246 g	%
Trans Fat 0.003 g	
Cholesterol 0 mg	%
Sodium 527.92 mg	%
Total Carbohydrates 49.436 g	%
Dietary Fiber 1.761 g	%
Total Sugars 1.034 g	
Includes 0.547 g Added Sugars	%
Protein 8.82 g	
Vitamin D 0.568 mcg	%
Calcium 42.8 mg	%
Iron 3.27 mg	%
Potassium 93.761 mg	%

Nutrition Facts

120.0 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

PRODUCT SPECIFICATIONS

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

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

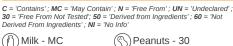
ALLERGENS



SERVING SUGGESTIONS



Limited only by your imagination



(Peanuts - 30

(n) Eggs - MC

(1) Tree Nuts - 30

(%) Soy - MC

(SO) Fish - 30

🛞 Wheat - C

Shellfish - 30

(%) Sesame - 30

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.

HANDLING SUGGESTIONS



Keep Frozen

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.

MORE INFORMATION



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

561034 - FRENCH BAGUETTE

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



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



