



**MARKETING**

Cubed bread, can be used for stuffing or dressing or a toasted topping to a salad. Seasonal item for thanksgiving. Classic sourdough with many applications.

**PRODUCT SPECIFICATIONS**

Code		GTIN		Pack Description		
SDCROU-CS15LB		00850017036673		1/15 LB		
Brand		Brand Owner		GPC Description		
Slow Dough Bread Co		H&M Baking LLC		Bread (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
17 LBR	15 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18 INH	12 INH	12 INH	1.5 FTQ	08x05	117 Days	-5 FAH / -2.5 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**

Freezer, but ambient temperature for three days is okay -----

**ALLERGENS**

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - MC
- Peanuts - N
- Eggs - MC
- Tree - MC
- Soybean - MC
- Fish - N
- Wheat - C
- Shellfish - N
- Sesame - MC
- Crustaceans - N
- Molluscs - N

**Nutrition Facts**

120 Servings per container

**Serving Size** **2.0 OZ**

**Amount Per Serving**  
**Calories** **110**

	% Daily Value*
<b>Total Fat</b> 0.5 g	<b>1%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 360 mg	<b>16%</b>
<b>Total Carbohydrates</b> 23 g	<b>8%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 0 g	
Includes 0 g Added Sugars	<b>0%</b>

<b>Protein</b> 4 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0.6 mg	4%
Potassium 0 mg	0%

\* 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**

Wheat Flour (wheat), Water, Whole Wheat Flour (wheat), Sea Salt, Wheat Germ (wheat), Wheat Bran (wheat), Cultured Wheat Flour, Dry Malt (Malted Barley Flour, Wheat Flour, Dextrose), Bakers yeast, sorbitan monostearate, enzymes

Slow Dough Bread Co

# 106314 - Sourdough Croutons

Cubed bread



## PREPARATION & COOKING SUGGESTIONS

Warm and season in oven

## SERVING SUGGESTIONS

Used for stuffing or dressing or a toasted topping to a salad

## MORE INFORMATION