

566156 - FRENCH BREAD DOUGH

A light, crusty, yeast-raised bread with a soft interior texture. Proof-and-bake format. For a child nutrition bid specification, please contact our Helpline at 1-800-356-7094 or email helpline@rich.com.



MARKETING

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PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
03033	566156	00049800030336	24 x 19.5 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
30.989 LBR	29.25 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.813 INH	11.563 INH	9.875 INH	1.0448 FTQ	10x7	180 Days	-10.0 FAH / 0.0 FAH

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
- Soy - MC
- Wheat - C
- Sesame - 30
- Peanuts - 30
- Tree Nuts - 30
- Fish - 30
- Shellfish - 30

HANDLING SUGGESTIONS

Keep Frozen

MORE INFORMATION

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

SERVING SUGGESTIONS

Combine with meat, cheeses, vegetables and toppings to create sandwich

PREPARATION & COOKING SUGGESTIONS

1. PANNING: BULK - 12 DOWN ON LINED SHEET PAN. BAKING - (BAGUETTE FRENCH SCREEN PAN) - 4 PER PAN 18 X 26 SHEET PAN - 3 ACROSS, OR 4 DOWN, BAKE DIRECTLY ON PERFORATED SHEET PAN FOR A CRISPIER CRUST. 2. RETARDING - THAWING: (35°F - 38°F (1°C - 3°C)), 12 - 18 HOURS ON COVERED RACK. 3. FOR 23" FRENCH: STRETCH TO 22" LENGTH AND PLACE ON PAN. FOR 15" FRENCH: 3 ACROSS PER SHEET PAN. 4. TEMPER/FLOORTIME: 30 MINUTES AT ROOM TEMPERATURE. 5. PROOFING: (95°F (35°C), 85% R.H.), 40 - 50 MINUTES, TO TEMPLATE 23" FRENCH-TEMPLATE #32 FOR CHANNEL PAN OR TEMPLATE #41 ON FLAT SHEET PAN, 15" FRENCH - TEMPLATE #34 6. SCORING: 23" FRENCH - STARTING 1" FROM THE END, MAKE FIVE, 1/2" DEEP CUTS DOWN THE LENGTH OF THE LOAF. 15" FRENCH - MAKE FOUR, 1/2" DEEP DIAGONAL CUTS ACROSS THE WIDTH OF THE LOAF. 7. BAKING: RACK OVEN:...

Nutrition Facts

192.0 Servings per container

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

Amount Per Serving
Calories **150**

	% Daily Value*
Total Fat 1 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 370 mg	16%
Total Carbohydrates 30 g	11%
Dietary Fiber 1 g	4%
Total Sugars 1 g	
Includes 1 g Added Sugars	2%

Protein 5 g	
Vitamin D 0 mcg	0%
Calcium 10 mg	0%
Iron 1.9 mg	10%
Potassium 60 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.

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, HIGH FRUCTOSE CORN SYRUP, DEXTROSE, SODIUM STEAROYL LACTYLATE, DATEM, ASCORBIC ACID, ENZYMES.