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	TIxHI	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

Nutrition Facts

192.0 Servings per container

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

Amount Per Serving Calories

	% 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%

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.

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'

(門) Milk - MC

(Peanuts - 30

(f) Eggs - MC

ন্ট্ৰি) Tree Nuts - 30

Soy - MC

(SO) Fish - 30

(🎕) Wheat - C

(M) Shellfish - 30

Sesame - 30

SERVING SUGGESTIONS



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

INGREDIENTS



2%

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.

HANDLING SUGGESTIONS



Keep Frozen

PREPARATION & COOKING SUGGESTIONS



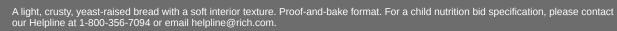
1. PANNING: BULK - 12 DOWN ON LINED SHEET PAN. BAKING - (BAGUETTE FRENCH SCREEN PAN) - 4 PER PAN 18 X 26 SHEET PAN - 3 ACROSS, OR 4 DOWN, BAKE DIRECTLY ON PERFORATED SHEET PAN FOR A CRISPIER CRUST. 2. RETARDING - THAWING: $(35^{\circ}f - 38^{\circ}f (1^{\circ}C - 3^{\circ}C))$, 12 - 18 HOURS ON COVERED 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:...

MORE INFORMATION



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NUTRITIONAL ANALYSIS

Calories	219.484
Protein	7.824 g
Total Carbohydrates	44.437 g
Sugars	1.728 g
Dietary Fiber	1.59 g
Lactose	
Sucrose	
Vitamin A (IU)	0 0 iu
Vitamin A (RE)	0
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	1.231 g
Trans Fat	0.001 g
Saturated Fat	0.45 g
Added Sugars	1.31 g
Polyunsaturated Fat	0.419 g
Monounsaturated Fat	0.104 g
Cholesterol	0.001 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	545.66 mg
Calcium	13.697 mg
Iron	2.885 mg
Potassium	84.699 mg
Zinc	
Phosphorus	
Thiamin	0.453 mg
Niacin	3.902 mg
Riboflavin	0.279 mg
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

KOSHER YES

MORE IMAGES







