

570598 - 4.5" sliced – light and airy burger bun brushed with ...

ACE® is an artisan bakery that follows the true traditional European methods of baking bread. This is bread to inspire! • It starts with 4 simple ingredients – flour, water, salt and yeast • 9 different starters for a bread portfolio that is distinct in taste and texture • Made without preservatives or dough conditioners • Artisan baking process takes anywhere from 14 to 48 hou...



MARKETING



PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
8202060	570598	10876681010600	8 packages of 6 buns

Brand	Brand Owner	GPC Description
ACE BAKERY	ACE Bakery	Bread (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
9.88 LBR	8.67 LBR	No	Canada	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
18.875 INH	14 INH	10.75 INH	1.63 FTQ	6x6	270 Days	-40 CEL / -20 CEL

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 - C
- Soy - MC
- Wheat - C
- Sesame - MC
- Peanuts - MC
- Tree Nuts - MC
- Fish - N
- Shellfish - NI

SERVING SUGGESTIONS



Ideal for any sandwich or burger.

INGREDIENTS



Ingredients: ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, EGGS, SOYBEAN OIL, EGG YOLKS, CANE SUGAR, EGG WHITES, SALT, CULTURED WHEAT FLOUR, YEAST, MALTED BARLEY FLOUR, WHEAT FLOUR, LACTIC ACID, ENZYMES, ASCORBIC ACID (DOUGH CONDITIONER). Contains: wheat, eggs. Manufactured in a shared facility with: almonds,milk, pecans, sesame, soy, walnuts.

HANDLING SUGGESTIONS



Keep frozen at -4°F

PREPARATION & COOKING SUGGESTIONS



Thaw at room temperature - Do not store or thaw product in the refrigerator as this dries out the crust.

MORE INFORMATION



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NUTRITIONAL ANALYSIS



Calories	230
Protein	7 g
Total Carbohydrates	39 g
Sugars	2 g
Dietary Fiber	2 g
Lactose	
Sucrose	
Vitamin A (IU)	0
Vitamin A (RE)	0
Vitamin C	0 g
Magnesium	
Monosodium	

Total Fat	5 g
Trans Fat	0 g
Saturated Fat	1 g
Added Sugars	2 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	30 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	420 mg
Calcium	0 mg
Iron	2.6 mg
Potassium	0 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



KOSHER	YES
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