

# 561004 - 1# White Bread 5/8" SL CPP, 8 loaves

Retail ready for C-store and grocery operations. Extended shelf life - 30 days!



## MARKETING



## PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
50110	561004	00078296501105	8/16 oz

Brand	Brand Owner	GPC Description
GONNELLA BAKING COMPANY	GONNELLA BAKING COMPANY	Bread (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
9.5 LBR	8 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
17.938 INH	11.625 INH	10 INH	1.207 FTQ	8x9	365 Days	-10 FAH / 5 FAH

## Nutrition Facts

8 Servings per container

**Serving Size** 2 slices

**Amount Per Serving**  
**Calories** 160

% Daily Value\*

**Total Fat** 2 g **3%**

Saturated Fat 0 g **0%**

Trans Fat 0 g

**Cholesterol** 0 mg **0%**

**Sodium** 290 mg **13%**

**Total Carbohydrates** 30 g **11%**

Dietary Fiber 1 g **4%**

Total Sugars 3 g

Includes 3 g Added Sugars **6%**

**Protein** 5 g

Vitamin D 0 mcg 0%

Calcium 70 mg 6%

Iron 1.7 mg 10%

Potassium 50 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.

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

## SERVING SUGGESTIONS



Ideal for customers with limited fresh bakery DSD (direct store delivery) service.

## INGREDIENTS



ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, HIGH FRUCTOSE CORN SYRUP, YEAST, CONTAINS LESS THAN 2% OF SOYBEAN OIL, SALT, SORBIC ACID, FUMARIC ACID, SODIUM STEAROYL LACTYLATE, CALCIUM SULFATE, CALCIUM PEROXIDE, AZODICARBONAMIDE, NATURAL FLAVOR, ASCORBIC ACID, WHEAT GLUTEN, ENZYMES, CALCIUM PROPIONATE (PRESERVATIVE), SOY LECITHIN.

## HANDLING SUGGESTIONS



Keep frozen until use. Thaw item(s) on an as needed basis. Refrigeration increases the staling effect on bread. Thaw product to ambient temperature and wipe dry any moisture off of the bags. Date product "best by" 30 days from the day the product was thawed. Rotate older product on top or in front of newer product. Proper rotation assures better sell through and lower stale. Face the product with the logo towards the consumer. Open end of the bag should face towards the back of the shelf.

## PREPARATION & COOKING SUGGESTIONS



Thaw 'n Sell - It's already ready! Thawing time for whole case is 8 hours. It is faster if items are taken out of the case. Do not re freeze or store products in the cooler.

## MORE INFORMATION



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## NUTRITIONAL ANALYSIS



Calories	160
Protein	5 g
Total Carbohydrates	30 g
Sugars	3 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	2 g
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	3 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	290 mg
Calcium	70 mg
Iron	1.7 mg
Potassium	50 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

## NUTRITIONAL CLAIMS



KOSHER	YES
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PLANT_BASED	YES
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## MORE IMAGES

