

206109 - Sourdough Light Boule

A round light sourdough loaf with a mild flavor that's topped with wheat farina for a hearty textured crust. Using the finest ingredients and our original starter, our breads are hand crafted and baked on unique volcanic stones for a delicious, hearty flavor. Our Sourdough Boule goes perfectly as an accompaniment to hearty meals, soups, or stews. Try hollowing out to make a br...



MARKETING

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Nutrition Facts

8 Servings per container

Serving Size **1GR**

Amount Per Serving **140**

Calories

% Daily Value*

Total Fat 0.5 g	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 300 mg	13%
Total Carbohydrates 28 g	10%
Dietary Fiber 1 g	4%
Total Sugars 1 g	
Includes 0 g Added Sugars	0%
Protein 5 g	

Vitamin D 0 mcg 0%

Calcium 10 mg 0%

Iron 1.7 mg 10%

Potassium 50 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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
9566		10657522990349		12/16 OZ		
Brand		Brand Owner		GPC Description		
Ecce Panis		Jimmys Cookies		Bread (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
13.66 LBR	12 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15 INH	23.5 INH	9 INH	1.84 FTQ	05x09	283 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

Leave ambient in bag at room temperature or freeze for up to 30 days in airtight wrapping. DO NOT refrigerate.---UNIT UPC: 657522750144---

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

INGREDIENTS

MADE FROM: ENRICHED WHEAT FLOUR (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, WHOLE WHEAT FLOUR, CONTAINS 2% OR LESS OF: SALT, MALT SYRUP, ENRICHED WHEAT FARINA (FARINA, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), YEAST, MALTED BARLEY FLOUR, RICE FLOUR, SESAME SEED MEAL. CONTAINS: WHEAT, SESAME SEED MEAL.

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PREPARATION & COOKING SUGGESTIONS

Keep bread frozen, do not thaw. 18 Min @ 400 degrees. Allow bread to rest for approximately 45 minutes.

SERVING SUGGESTIONS

1" Slice

MORE INFORMATION