

RICH'S

# 566240 - SIMPLY ITALIAN BREAD DOUGH

A light crusty yeast-raised bread with a soft interior texture. Shape is typically shorter and plumper than French bread. Proof-and-bake format.



**MARKETING**

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PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack			
03041	566240	00049800030411	24 x 19 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	
30.028 LBR	28.5 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.813 INH	11.563 INH	8.125 INH	0.8597 FTQ	10x8	180 Days	-10.0 FAH / 0.0 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**

Keep Frozen

- 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

Soybean - MC

Wheat - C

Sesame - 30

AU - C

Mustard - 30
- Peanuts - 30

Tree - 30

Fish - 30

Shellfish - 30

Crustaceans - 30

Cereals - C

Molluscs - 30

## Nutrition Facts

192.0 Servings per container

**Serving Size 2 OZ (56 G/ABOUT 1 3/4 INCH SLICE)**

Amount Per Serving	
<b>Calories</b>	<b>160</b>
% Daily Value*	
<b>Total Fat</b> 1.5 g	<b>2%</b>
Saturated Fat 0 g	<b>0%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 0 mg	<b>0%</b>
<b>Sodium</b> 320 mg	<b>14%</b>
<b>Total Carbohydrates</b> 31 g	<b>11%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 1 g	
Includes 1 g Added Sugars	<b>2%</b>
<b>Protein</b> 5 g	
Vitamin D 0.5 mcg	2%
Calcium 10 mg	0%
Iron 2 mg	10%
Potassium 110 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, SOYBEAN OIL, SUGAR, POTASSIUM CHLORIDE, ENZYMES, ASCORBIC ACID.

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PREPARATION & COOKING SUGGESTIONS

1. PLACE LOAVES OF FROZEN BREAD ON PAPER LINED SHEET PANS. 2. COVER WITH PLASTIC, PLACE IN RETARDER AND DEFROST OVERNIGHT. 3. REMOVE FROM RETARDER, SHAPE INTO DESIRED LENGTHS. 4. PLACE 3 OR 4 LOAVES ON PAPER LINED SHEET PAN OR SCREEN PAN AND LET STAND FOR 15-30 MINUTES AT ROOM TEMPERATURE. 5. EGG WASH BREAD, IF DESIRED. SPRINKLE WITH SESAME SEEDS, POPPY SEEDS OR LEAVE PLAIN. 6. PROOF UNTIL DOUBLE IN SIZE. 7. SLIT EACH LOAF WITH DIAGONAL CUTS, OR CUT ONCE LENGTHWISE DOWN THE LOAF. 8. BAKE 400°F (205°C) FOR APPROXIMATELY 30-45 MINUTES OR UNTIL GOLDEN BROWN.

SERVING SUGGESTIONS

Use dough for pizza or salad bowls

MORE INFORMATION

Telephone : Call 1-800-356-7094 or email [helpline@rich.com](mailto:helpline@rich.com)

NUTRITIONAL ANALYSIS

Calories	233.109	Total Fat	2.155 g	Sodium	478.06 mg
Protein	8.079 g	Trans Fat	0.018 g	Calcium	14.202 mg
Total Carbohydrates	45.53 g	Saturated Fat	0.327 g	Iron	2.968 mg
Sugars	1.642 g	Added Sugars	1.212 g	Potassium	158.214 mg
Dietary Fiber	1.652 g	Polyunsaturated Fat	1.09 g	Zinc	
Lactose		Monounsaturated Fat	0.377 g	Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)	0 0 iu	Vitamin D	0 mcg	Thiamin	0.466 mg
Vitamin A (RE)	0	Vitamin E		Niacin	4.009 mg
Vitamin C	0 mg	Folate		Riboflavin	0.287 mg
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

KOSHER	YES
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