

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	TlxHl	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

HANDLING SUGGESTIONS

Keep Frozen

SERVING SUGGESTIONS

Use dough for pizza or salad bowls

Nutrition Facts

192.0 Servings per container

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

Amount Per Serving
Calories **160**

	% Daily Value*
Total Fat 1.5 g	2%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 320 mg	14%
Total Carbohydrates 31 g	11%
Dietary Fiber 1 g	4%
Total Sugars 1 g	
Includes 1 g Added Sugars	2%

Protein 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.

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

PREPARATION & COOKING SUGGESTIONS

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

MORE INFORMATION

Telephone : Call 1-800-356-7094 or email helpline@rich.com

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NUTRITIONAL ANALYSIS



Calories	233.109
Protein	8.079 g
Total Carbohydrates	45.53 g
Sugars	1.642 g
Dietary Fiber	1.652 g
Lactose	
Sucrose	
Vitamin A (IU)	0 0 iu
Vitamin A (RE)	0
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	2.155 g
Trans Fat	0.018 g
Saturated Fat	0.327 g
Added Sugars	1.212 g
Polyunsaturated Fat	1.09 g
Monounsaturated Fat	0.377 g
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	478.06 mg
Calcium	14.202 mg
Iron	2.968 mg
Potassium	158.214 mg
Zinc	
Phosphorus	
Thiamin	0.466 mg
Niacin	4.009 mg
Riboflavin	0.287 mg
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



KOSHER	YES
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MORE IMAGES

