

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	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

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

Soy - MC

Wheat - C

Sesame - 30

Peanuts - 30

Tree Nuts - 30

Fish - 30

Shellfish - 30

SERVING SUGGESTIONS

Use dough for pizza or salad bowls

Nutrition Facts

192.0 Servings per container

Serving Size100 G

Amount Per Serving

Calories233.109

% Daily Value*

Total Fat2.155 g%

Saturated Fat0.316 g%

Trans Fat0.012 g

Cholesterol0 mg%

Sodium478.024 mg%

Total Carbohydrates45.53 g%

Dietary Fiber1.652 g%

Total Sugars1.656 g

Includes 1.212 g Added Sugars%

Protein8.079 g

Vitamin D0.781 mcg%

Calcium14.21 mg%

Iron2.968 mg%

Potassium157.454 mg%

* 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.

HANDLING SUGGESTIONS

Keep Frozen

MORE INFORMATION

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

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.

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NUTRITIONAL ANALYSIS



Calories	233.109
Protein	8.079 g
Total Carbohydrates	45.53 g
Sugars	1.656 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	0.012 g
Saturated Fat	0.316 g
Added Sugars	1.212 g
Polyunsaturated Fat	1.122 g
Monounsaturated Fat	0.381 g
Cholesterol	0 mg
Vitamin D	0.781 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	478.024 mg
Calcium	14.21 mg
Iron	2.968 mg
Potassium	157.454 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

