

RICH'S
561500 - TUSCAN BREAD

Artisan crusty round Italian bread with a light fluffy interior. Fully baked format.



MARKETING

Artisan crusty round Italian bread with a light fluffy interior. Fully baked format.

Nutrition Facts

8.0 Servings per container

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

Amount Per Serving

Calories 130

% Daily Value*

Total Fat 0.5 g 1%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 0 mg 0%

Sodium 310 mg 13%

Total Carbohydrates 27 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 1.6 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	Dist Prod Code	GTIN	Calculated Pack
99832	561500	10049800998329	18 x 17 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
21.8 LBR	19.8 LBR	No	Canada	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.7 INH	15.7 INH	13.4 INH	2.3984 FTQ	6x5	365 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 - 30
- Eggs - 30
- Soy - MC
- Wheat - C
- Sesame - MC
- Peanuts - 30
- Tree Nuts - 30
- Fish - 30
- Shellfish - 30

SERVING SUGGESTIONS

Limited only by your imagination

INGREDIENTS

INGREDIENTS: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, ASCORBIC ACID (ADDED AS A DOUGH CONDITIONER), REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, ENZYME, FOLIC ACID), WATER, DURUM WHEAT SEMOLINA, SEA SALT, YEAST, WHEAT STARCH, ASCORBIC ACID (DOUGH CONDITIONER). CONTAINS: WHEAT MAY CONTAIN: SOY, SESAME

HANDLING SUGGESTIONS

Keep Frozen

PREPARATION & COOKING SUGGESTIONS

1. THAW AT ROOM TEMPERATURE FOR ONE (1) HOUR. 2. PREHEAT OVEN TO 400 F. 3. PLACE LOAVES ON PERFORATED SCREEN PAN WITHOUT BAKING PAPER. PAN 2 X 3. 4. BAKE FOR 12-15 MINUTES OR UNTIL GOLDEN BROWN. 5. INJECT 30 SECONDS OF STEAM AT START OF BAKING CYCLE. OPEN DAMPER AND PURGE STEAM FOR FINAL 30 SECONDS OF BAKE TIME. 6. PACKAGE IN PERFORATED PLASTIC OR PAPER BAGS.

MORE INFORMATION

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



NUTRITIONAL ANALYSIS



Calories	249.74
Protein	8.98 g
Total Carbohydrates	50.71 g
Sugars	1.77 g
Dietary Fiber	1.76 g
Lactose	
Sucrose	
Vitamin A (IU)	0.13 0.13 iu
Vitamin A (RE)	0.13
Vitamin C	7.37 mg
Magnesium	
Monosodium	

Total Fat	1.22 g
Trans Fat	0.01 g
Saturated Fat	0.24 g
Added Sugars	0 g
Polyunsaturated Fat	0 g
Monounsaturated Fat	0.001 g
Cholesterol	0.01 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	560.37 mg
Calcium	13.82 mg
Iron	3.22 mg
Potassium	115.09 mg
Zinc	
Phosphorus	
Thiamin	0.48 mg
Niacin	0 mg
Riboflavin	0.28 mg
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



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