

INFORMATION



21501 French Petit Pain

3 168 u | 3 1.5 oz | ≡ 6x6 ∞ 8-12 hr | ° F 425° F | \$\$\$ 5°

KEY ATTRIBUTES









HANDLING



- Remove product from freezer, Pan 4x4 allow to thaw completely on covered racks. (Do not place in cooler refrigeration will dry out product).
- Place in oven at 425 degrees F. Bake for approximately 5 minutes, until golden brown.
- **3** Cool completely before packaging

PRODUCT DETAIL SHEET

| DESCRIPTION | French Petit Pain |
|----------------------------------|---|
| ITEM CODE # | 21501 |
| BRAND | Europastry USA |
| CASE PACK | 168 pcs. |
| UNIT WEIGHT | 1.50 oz |
| PACK CONFIGURATION | Bulk Pack |
| CASE UPC # | 0-76489-21501-3 |
| CASE GTIN # | 500-76489-21501-8 |
| RETAIL UPC # | Not applicable |
| NET CASE WEIGHT | 15.75 lbs. |
| GROSS CASE WEIGHT | 19.20 lbs. |
| CASE CUBE | 2.10 |
| CASE DIMENSIONS (L x W x H) | 25.38" x 11.00" x 13.00" |
| BLOCK (cases per layer) | 6 |
| TIER (# of layers per pallet) | 6 |
| FROZEN SHELF LIFE | 365 days (par-baked) |
| AMBIENT SHELF LIFE | 2 Days |
| STORAGE TEMPERATURE | Keep Frozen at 0° F |
| DATE CODING | Production and Best Use By Dates Calendar Format – MM/DD/YYY |
| KOSHER CERTIFICATION | OU-Pareve |
| COUNTRY OF ORIGIN | U.S.A. |
| ADDITIONAL ATTRIBUTES | Frozen Par-baked Rolls Clean Label |

No Artificial Colors | No Artificial Flavors No Preservatives

INGREDIENTS & NF

INGREDIENTS: ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, ENZYMES, FOLIC ACID), WATER, SALT, YEAST, MALTED BARLEY FLOUR, POTATO STARCH, NATURAL FLAVOR, XANTHAN GUM, GUAR GUM, SUNFLOWER LECITHIN, ASCORBIC ACID, ENZYMES, RYE FLOUR.

CONTAINS: WHEAT.

MANUFACTURED ON EQUIPMENT THAT PROCESSES MILK, EGGS, SOY, SESAME.

∜europastry

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