



INFORMATION

21643 Baked Irish Soda Bread - FDF®

Ĉ 15 u │ Ĉ 16.00 oz │ 10 x 5

²0-30′

KEY ATTRIBUTES



HANDLING



- 1 Allow fully baked product to thaw completely, to room temperature, before packaging or serving. For best results, set up on pans and thaw on covered racks. (Do not refrigerate as this will dry out product)
- Place in bag and display as desired.

PRODUCT DETAIL SHEET

DESCRIPTION	Baked Irish Soda Bread - FDF®
ITEM CODE #	21643
BRAND	Europastry
CASE PACK	15 pcs.
UNIT WEIGHT	16.00 oz (534 g)
PACK CONFIGURATION	Bulk Pack (Retail Bags Included)
CASE UPC #	0-76489-21643-0
CASE GTIN #	500-76489-21643-5
RETAIL UPC #	0-76489-00510-2
NET CASE WEIGHT	15.00 lbs.
GROSS CASE WEIGHT	16.64 lbs.
CASE CUBE	1.19
CASE DIMENSIONS (L x W x H)	15.75" x 11.75" x 11.13"
BLOCK (cases per layer)	10
TIER (# of layers per pallet)	5
FROZEN SHELF LIFE	270 Days
AMBIENT SHELF LIFE	2 Davs

AMBIENT SHELF LIFE storage temperature $\,\,$ Keep Frozen at 0° F $\,$

Production and Best Use By Dates Calendar Format - MM/DD/YYYY

KOSHER CERTIFICATION Non-Kosher

COUNTRY OF ORIGIN U.S.A.

ADDITIONAL ATTRIBUTES Fully Baked | No Preservatives | Retail Bags Included

INGREDIENTS: ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, ENZYMES, FOLIC ACID), WATER, ORGANIC RAISINS, SUGAR, PALM OIL, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA), WHEY, DEXTROSE, NATURAL AND ARTIFICIAL FLAVORS, NONFAT DRY MILK, SALT, SODIUM STEAROYL LACTYLATE, EMULSIFIERS (SOYBEAN OIL WITH GLYCERYL-LACTO ESTERS OF FATTY ACIDS, MONO- AND DIGLYCERIDES), SODIUM CASEINATE, POTATO STARCH, CELLULOSE GUM, GUAR GUM, XANTHAN GUM, RYE FLOUR, RICE FLOUR.

CONTAINS: WHEAT, MILK.

MANUFACTURED ON EQUIPMENT THAT PROCESSES EGGS, SOY,

INGREDIENTS & NF

\$ europastry

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