



INFORMATION

70141 RUSTICA® Ciabatta Petit Pains 2x4

3 144 u | 3 2.00 oz | ≡ 5x7 ∞ 10-15' | ∅ 4"

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.)
- **2 Optional** To refresh crust, place in oven at 425°F. Bake for approximately 5 minutes.
- If baked, cool completely before packaging.

PRODUCT DETAIL SHEET

DESCRIPTION	RUSTICA® Ciabatta Petit Pains 2x4
ITEM CODE #	70141
BRAND	Europastry USA
CASE PACK	144 pcs.
UNIT WEIGHT	2.00 oz.
PACK CONFIGURATION	Bulk Pack
CASE UPC #	0-76489-70141-7
CASE GTIN #	084-24465-70141-2
RETAIL UPC #	Not Applicable
NET CASE WEIGHT	18.00 lbs.
GROSS CASE WEIGHT	21.36 lbs.
CASE CUBE	2.56
CASE DIMENSIONS (L x W x H)	23.88" x 15.75" x 11.75"
BLOCK (cases per layer)	5
TIER (# of layers per pallet)	7
FROZEN SHELF LIFE	365 days
AMBIENT SHELF LIFE	2 days
STORAGE TEMPERATURE	Keep Frozen at 0° F
DATE CODING	Production and Best Use By dates Calendar Format – DD/MMM/YYY
KOSHER CERTIFICATION	OU-Pareve
COUNTRY OF ORIGIN	U.S.A
ADDITIONAL ATTRIBUTES	Fully Baked Clean Label No Artificial Flavo No Preservatives No Artificial Colors

INGREDIENTS & NF

INGREDIENTS: ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, ENZYMES, FOLIC ACID), WATER, SALT, MALTED BARLEY FLOUR, YEAST, DEXTROSE, WHEAT GLUTEN, SOYBEAN OIL, EXTRA VIRGIN OLIVE OIL, FAVA BEAN FLOUR, FERMENTED WHEAT FLOUR, GUAR GUM, ASCORBIC ACID, ENZYMES, RYE FLOUR, RICE FLOUR, SEMOLINA

CONTAINS: WHEAT

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

⊗ europastry

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