



### **INFORMATION**

#### 71241 RUSTICA® Ciabatta Bread 12x5

20 u | △ 12 oz | ≡ 5x7
√ 15-20' | ∅ 12x5"

#### **KEY ATTRIBUTES**





## HANDLING



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

#### PRODUCT DETAIL SHEET

DESCRIPTION	RUSTICA® Ciabatta Bread 12x5
ITEM CODE #	71241
BRAND	Europastry USA   RUSTICA®
CASE PACK	20 pcs.
UNIT WEIGHT	12.00 oz.
PACK CONFIGURATION	Bulk Pack
CASE UPC #	0-76489-71241-3
CASE GTIN #	084-24465-71241-8
RETAIL UPC #	Not Applicable
NET CASE WEIGHT	15.00 lbs.
GROSS CASE WEIGHT	19.20 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 – MM/DD/YYYY
KOSHER CERTIFICATION	OU-Pareve
COUNTRY OF ORIGIN	U.S.A.
ADDITIONAL ATTRIBUTES	Fully Baked   Clean Label   No Artificial

Fully Baked | Clean Label | No Artificial Flavors | No Preservatives | No Artificial Colors | Vegan | Contains Olive Oil

#### **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

# **&** europastry

2001 Orville Drive N, Ronkonkoma, New York, 11779 1-800-869-6262 (ph) 631-563-6546 (fax) salesusa@europastry.com

#### 

Calcium 11mg