

INFORMATION



719 - Small Italian Bread

∂ 60 u | △ 8.00oz | == 10X5 ∞ 8-12hr | °F 385 | 555 15-20

KEY ATTRIBUTES







HANDLING



- 1 Pan 8x4 and place on covered rack in cooler overnight. (donot exceed 12 hours).
- From cooler, place in proof box at 110 degrees and 90% humidity. Proof to 2-1/2 times their frozen size.
- 3 Remove from proof box, seed if desired. Let stand for 5 minutes. Score 4 times 1/2 inch deep, (or score lengthwise one cut). Place in oven at 385 degrees F. with steam. Bake approximately 15-20 minutes. until golden brown(If steam not available, water wash before placing in oven.)
- 4 Remove from oven. Cool completely before packaging.

PRODUCT DETAIL SHEET

DESCRIPTION	Small Italian Bread
ITEM CODE #	719
BRAND	Europastry
CASE PACK	60 pcs.
UNIT WEIGHT	8.00 oz.
PACK CONFIGURATION	Bulk Pack
CASE UPC #	0-76489-00719-9
CASE GTIN #	500-76489-00719-4
RETAIL UPC #	Not applicable
NET CASE WEIGHT	30.00lbs
GROSS CASE WEIGHT	33.28 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
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FROZEN SHELF LIFE 120 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 Frozen Unbaked Rolls | No Artificial Flavors No Preservatives

INGREDIENTS & NF

INGREDIENTS: ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, ENZYMES, FOLIC ACID), WATER, YEAST, SALT, SUGAR, SOYBEAN OIL, DOUGH CONDITIONERS (DATEM, ASCORBIC ACID, ENZYMES, L-CYSTEINE), RYE FLOUR

CONTAINS: WHEAT.

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

k europastry

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