



INFORMATION

721 - Large Italian Bread

30 u | △ 19.00oz | == 10X5 ∞ 8-12hr | °F 400 | \$\$\$ 25-30

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 lengthwise, one long cut. Place in oven at 400 degrees F with steam. Bake approximately 25-30 minutes, until golden brown (If steam is not available, water wash before placing in oven.)
- 4 Remove from oven. Cool completely before packaging.

PRODUCT DETAIL SHEET

DESCRIPTION	Large Italian Bread
ITEM CODE #	721
BRAND	Europastry
CASE PACK	30 pcs.
UNIT WEIGHT	19.00 oz.
PACK CONFIGURATION	Bulk Pack
CASE UPC #	0-76489-00721-2
CASE GTIN #	500-76489-00721-7
RETAIL UPC #	Not applicable
NET CASE WEIGHT	35.63lbs
GROSS CASE WEIGHT	37.49 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	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

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.

∜europastry

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KOSHER CERTIFICATION OU-Pareve

ADDITIONAL ATTRIBUTES Frozen Unbaked Bread | No Artificial Flavors

No Preservatives

COUNTRY OF ORIGIN U.S.A.