

INFORMATION



7420 Large French Bread - CL

KEY ATTRIBUTES







HANDLING



- Pan as illustrated and place in rack in cooler overnight (not to exceed 12 hours).
- From cooler, let rest for 5 minutes, then stretch to length of pan. Place in proof box at 110°F and 90% humidity. Proof to 2-1/2 times their frozen size.
- Remove from proof box, seed if desired, score with 4 angled cuts. Place in oven at 400°F with desired amount of steam. Bake approximately 25-30 minutes. If steam is not available, water wash before placing in oven
- 4 Remove from oven. Cool completely before packaging.

PRODUCT DETAIL SHEET

DESCRIPTION	Large French Bread - CL
ITEM CODE #	7420
BRAND	Europastry
CASE PACK	30 pcs.
UNIT WEIGHT	19 oz (539 g)
PACK CONFIGURATION	Bulk Pack
CASE UPC #	0-76489-07420-7
CASE GTIN #	500-76489-07420-2
RETAIL UPC #	Not applicable
NET CASE WEIGHT	35.63 lbs.
GROSS CASE WEIGHT	37.88 lbs.
CASE CUBE	1.19
CASE DIMENSIONS (L x W x H)	15.75" x 11.75" x 11.13"
BLOCK (cases per layer)	5
TIER (# of layers per pallet)	10
FROZEN SHELF LIFE	90 days
AMBIENT SHELF LIFE	2 days
STORAGE TEMPERATURE	Keep Frozen at 0° F
DATE CODING	Prodcution and Best Use By Dates Calendar Format – MM/DD/YYYY
KOSHER CERTIFICATION	Kosher-OU
COUNTRY OF ORIGIN	U.S.A.
	BRAND CASE PACK UNIT WEIGHT PACK CONFIGURATION CASE UPC # CASE GTIN # RETAIL UPC # NET CASE WEIGHT GROSS CASE WEIGHT CASE CUBE CASE DIMENSIONS (L x W x H) BLOCK (cases per layer) TIER (# of layers per pallet) FROZEN SHELF LIFE AMBIENT SHELF LIFE STORAGE TEMPERATURE DATE CODING KOSHER CERTIFICATION

INGREDIENTS & NF

INGREDIENTS: Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Enzymes, Folic Acid), Water, Yeast, Salt, Sugar, Cellulose Gum, Soybear Oil, Dextrose, Malted Barley Flour, Enzymes, Ascorbic Acid, Rye Flour.

Contains Wheat.

Manufactured On Equipment That Processes Milk, Eggs, Soy, Sesame.

& europastry

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