



#### **INFORMATION**

#### 7694 16 oz. French Bread - FDF®

32 u | △ 16.00 oz | ≡ 10x6 8-12 hr | ° F 400° F | \$\$\$ 20-25°

## **KEY ATTRIBUTES**











# **HANDLING**



- Pan 4 and place on covered rack in cooler overnight (not to exceed 12 hours).
- From cooler, place in proof box at 110 degrees F and 90% humidity. Proof to 2 ½ times their frozen size.
- 3 Remove from proof box, seed if desired. Let stand for 5 minutes .score 4 times, 1/2" deep, or score lengthwise, one long cut. Place in oven at 400 degrees F with steam. ake approximately 20-25 minutes. Until golden brown. (If steam not available, water wash placing in oven.)
- 4 Remove from oven. Cool completely before packaging.

#### PRODUCT DETAIL SHEET

DESCRIPTION	16 oz. French Bread - FDF®
ITEM CODE #	7694
BRAND	Europastry USA
CASE PACK	32 pcs.
UNIT WEIGHT	16.00 oz
PACK CONFIGURATION	Bulk Pack
CASE UPC #	0-76489-07694-2
CASE GTIN #	500-76489-07694-7
RETAIL UPC #	Not applicable
NET CASE WEIGHT	32.00 lbs.
GROSS CASE WEIGHT	33.62 lbs.
CASE CUBE	0.97
CASE DIMENSIONS (L x W x H)	15.81" x 11.94" x 8.88"
BLOCK (cases per layer)	10
TIER (# of layers per pallet)	6
FROZEN SHELF LIFE	90 days
AMBIENT SHELF LIFE	2 Days
STORAGE TEMPERATURE	Keep Frozen at 0º F
DATE CODING	Production and Use By Dates Calendar Format – MM/DD/YYYY
KOSHER CERTIFICATION	OU-Pareve
COUNTRY OF ORIGIN	U.S.A.
ADDITIONAL ATTRIBUTES	Frozen Unbaked Bread   Clean Label   No Artificial Colors   No Artificial Flavors

### **INGREDIENTS & NF**

INGREDIENTS: ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, ENZYMES, FOLIC ACID), WATER, YEAST, SALT, SUGAR, CELLULOSE GUM, SOYBEAN OIL, DEXTROSE, MALTED BARLEY FLOUR, POTATO STARCH, SUNFLOWER LECITHIN, ENZYMES, ASCORBIC ACID, NATURAL FLAVOR, XANTHAN GUM, GUAR GUM, RYE FLOUR.

CONTAINS: WHEAT.

MANUFACTURED ON EQUIPMENT THAT PROCESSES MILK, EGGS, SOY,

# **\$** europastry

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