



## INFORMATION

#### 777 Braided Challah

30 u | △ 19.00 oz | = 10 x 5 № 8-12hr | °F 325 | \$\$\$ 35-40°

# **KEY ATTRIBUTES**





#### HANDLING



- Pan as illustrated and place on covered rack in cooler overnight (not to exceed 12 hours).
- From cooler, place in proof box at 110 °F and 90% humidity. Proof to 2-1/2 times their frozen size. Let stand for 5 minutes.
- 3 Remove from proof box, egg wash, seed as desired, place in oven at 325 °F for no less than 35-40 minutes, until golden brown.
- Remove from oven. Cool completely before packaging.

## PRODUCT DETAIL SHEET

DESCRIPTION	Braided Challah
ITEM CODE #	777
BRAND	Europastry
CASE PACK	30 pcs.
UNIT WEIGHT	19.00 oz (538 g)
PACK CONFIGURATION	Bulk Pack
CASE UPC #	0-76489-00777-9
CASE GTIN #	500-76489-00777-4
RETAIL UPC #	Not applicable
NET CASE WEIGHT	35.63 lbs.
GROSS CASE WEIGHT	37.91 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
AMDIENT CUELE LIEE	2 Dave

AMBIENT SHELF LIFE

Keep Frozen at 0° F STORAGE TEMPERATURE

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 Bread | Hand Braided -6 Braid

#### **INGREDIENTS & NF**

INGREDIENTS: ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, ENZYMES, FOLIC ACID), WATER, SUGAR, YEAST, SOYBEAN OIL, EGGS, SALT, DOUGH CONDITIONERS (MONO- AND DIGLYCERIDES, POLYSORBATE 60, SODIUM STEAROYL LACTYLATE, ETHOXYLATED MONO- AND DIGLYCERIDES, ASCORBIC ACID, L-CYSTEINE HYDROCHLORIDE, ENZYMES), CORN STARCH, WHEAT GLUTEN, CORN FLOUR, TURMERIC COLOR, PAPRIKA COLOR, NATURAL AND ARTIFICIAL FLAVORS, RYE FLOUR.

CONTAINS: WHEAT, EGGS.

MANUFACTURED ON EQUIPMENT THAT PROCESSES MILK, SOY,

CONTAINS BIOENGINEERED FOOD INGREDIENTS

# *k* europastry

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