



INFORMATION

91643 Fully Baked Irish Soda Bread

Ĉ 15 u │ Ĉ 16.00 oz │ 10 x 7

²0-30′

KEY ATTRIBUTES







HANDLING



- 1 Allow fully baked product to thaw completely, to room temperature, before packaging or serving. For best results, set up on pans and thaw on covered racks. (Do not refrigerate as this will dry out product)
- Place in bag and display as desired.

PRODUCT DETAIL SHEET

Fully Baked Irish Soda Bread

91643 ITEM CODE # BRAND Europastry CASE PACK 15 pcs. 16.00 oz (534 g) UNIT WEIGHT

DESCRIPTION

PACK CONFIGURATION Bulk Pack (Retail Bags Included)

0-76489-91643-9

CASE GTIN # 500-76489-91643-4 0-76489-01643-6 RETAIL UPC #

NET CASE WEIGHT 15.00 lbs.

GROSS CASE WEIGHT 16.92 lbs.

CASE UPC #

CASE CUBE

CASE DIMENSIONS 15.75" x 11.75" x 11.13" (L x W x H)

BLOCK (cases per layer)

TIER (# of layers per pallet)

FROZEN SHELF LIFE 270 Days

AMBIENT SHELF LIFE

STORAGE TEMPERATURE Keep Frozen at 0° F Production and Best Use By Dates

Calendar Format – MM/DD/YYYY

KOSHER CERTIFICATION Non-Kosher

COUNTRY OF ORIGIN

ADDITIONAL ATTRIBUTES Fully Baked | No Preservatives | Retail Bags Included

INGREDIENTS & NF

INGREDIENTS: ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, ENZYMES, FOLIC ACID), WATER, ORGANIC RAISINS, SUGAR, PALM OIL, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA), WHEY, DEXTROSE, NATURAL AND ARTIFICIAL FLAVORS, NONFAT DRY MILK, SALT, SODIUM STEAROYL LACTYLATE, EMULSIFIERS (SOYBEAN OIL WITH GLYCERYL-LACTO ESTERS OF FATTY ACIDS, MONO- AND DIGLYCERIDES). SODIUM CASEINATE, CELLULOSE GUM, RYE FLOUR, RICE FLOUR

CONTAINS: WHEAT, MILK.

MANUFACTURED ON EQUIPMENT THAT PROCESSES EGGS, SOY, SESAME.

⇔ europastry

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