

## **INFORMATION PRODUCT DETAIL SHEET** 9514 Irish Soda Bread with Caraway Seeds ∞ 8-12hr | °F 340-350 | 555 25-30' **KEY ATTRIBUTES** RETAIL FROZA HANDLING at 0° Pan 2x3 and place on covered rack in cooler overnight (not to exceed 12 hours). 2 Remove from cooler, dust top with flour, score top of bread as illustrated.

- Place in oven at 340-350 °F. Bake for approximately 25-30 minutes. Bread should be completely baked in center, before pulling out of oven.
- <u>4</u> Cool completely before packaging.

## **INGREDIENTS & NF**

**INGREDIENTS:** ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBORLAWIN, ENZYMES, FOLIC ACID), WATER, ORGANIC RAISINS, SUGAR, PALM OIL, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBORLAWIN, FOLIC ACID), LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA), WHEY, DEXTROSE, NATURAL AND DITICIOLIE LA VORD. KONFAT DRY MULK, CABANAY CETSOR CALT ARTIFICIAL FLAVORS, NONFAT DRY MILK, CARAWAY SEEDS, SALT, SODIUM STEAROYL LACTYLATE, EMULSIFIERS (SOYBEAN OIL WITH GLYCERVL-LACTO ESTERS OF FATTY ACIDS, MONO- AND DIGLYCERIDES), SODIUM CASEINATE, CELLULOSE GUM, RYE FLOUR.

CONTAINS: WHEAT, MILK,

MANUFACTURED ON EQUIPMENT THAT PROCESSES EGGS, SOY, SESAME.

DESCRIPTION	Irish Soda Bread with Caraway Seeds
ITEM CODE #	9514
BRAND	Europastry
CASE PACK	25 pcs.
UNIT WEIGHT	19.00 oz (538 g)
PACK CONFIGURATION	Bulk Pack (Retail Bags Included)
CASE UPC #	0-76489-09514-1
CASE GTIN #	500-76489-09514-6
RETAIL UPC #	0-76489-02514-8
NET CASE WEIGHT	29.69 lbs.
GROSS CASE WEIGHT	31.84 lbs.
CASE CUBE	1.19
CASE DIMENSIONS (L x W x H)	15.75" x 11.75" x 11.13"
BLOCK	10
(cases per layer)	
	5
(cases per layer) TIER	5 120 Days (frozen raw dough)
(cases per layer) TIER (# of layers per pallet)	• •
(cases per layer) TIER (# of layers per pallet) FROZEN SHELF LIFE	120 Days (frozen raw dough)
(cases per layer) TIER (# of layers per pallet) FROZEN SHELF LIFE AMBIENT SHELF LIFE	120 Days (frozen raw dough) 2 Days (fully baked)
(cases per layer) TIER (# of layers per pallet) FROZEN SHELF LIFE AMBIENT SHELF LIFE STORAGE TEMPERATURE	120 Days (frozen raw dough) 2 Days (fully baked) Keep Frozen at 0° F Production and Best Use By Dates
(cases per layer) TIER (# of layers per pallet) FROZEN SHELF LIFE AMBIENT SHELF LIFE STORAGE TEMPERATURE DATE CODING	120 Days (frozen raw dough) 2 Days (fully baked) Keep Frozen at 0° F Production and Best Use By Dates Calendar Format – MM/DD/YYYY

Preservatives | Retail Bags Included

Serving size 1/8	Bread (57g
Amount per serving Calories	190
	% Daily Value
Total Fat 4g	5%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 400mg	17%
Total Carbohydrate 36g	13%
Dietary Fiber 1g	4%
Total Sugars 13g	
Includes 7g Added Suga	ars 14%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 35mg	29
Iron 1mg	69
Potassium 144mg	49

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## ☆europastry

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