



# **INFORMATION**

### 747 Round Challah

30 u | △ 19.00 oz | === 10 x 5 ∞ 8-12hr | °F 325 | 555 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.
- Remove from proof box, let stand for 5 minutes, egg wash, seed as desired, place in oven at 325 °F for no less than 35-40 minutes, until golden brown.
- 4 Remove from oven. Cool completely before packaging.

#### PRODUCT DETAIL SHEET

DESCRIPTION	Round Challah
ITEM CODE #	747
BRAND	Europastry
CASE PACK	30 pcs.
UNIT WEIGHT	19.00 oz (538 g)
PACK CONFIGURATION	Bulk Pack
CASE UPC #	0-76489-00747-2
CASE GTIN #	500-76489-00747-7
RETAIL UPC #	Not applicable
NET CASE WEIGHT	35.63 lbs.
GROSS CASE WEIGHT	37.49 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
AMBIENT SHELF LIFE	2 Days
STORAGE TEMPERATURE	Keep Frozen at 0° F
DATE CODING	Production and Best Use By Dates Calendar Format – MM/DD/YYYY
KOSHER CERTIFICATION	OU Pareve
COUNTRY OF ORIGIN	U.S.A.

#### **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, SESAME

CONTAINS A BIOENGINEERED FOOD INGREDIENT.

# **\$** europastry

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ADDITIONAL ATTRIBUTES Frozen Unbaked Bread | Traditional Round