

	INFORMATION	
- C *	2510 Irish Soda Bread	
*	🗟 25 u 🛆 19.01 oz 🎟 10 x 5	
	∞ 8-12hr °F 340-350 ऽऽऽ 25-30'	

KEY ATTRIBUTES

HANDLING

FROZ

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- 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, THIAMINE MONONITRATE, RIBOFLAVIN, ENZYMES, FOLIC ACID, WATER, ORGANIC RAISINS, SUGAR, PALM OIL, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE 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.

CONTAINS: WHEAT, MILK.

MANUFACTURED ON EQUIPMENT THAT PROCESSES EGGS, SOY, SESAME.

PRODUCT DETAIL SHEET

DESCRIPTION	Irish Soda Bread
ITEM CODE #	2510
BRAND	Europastry
CASE PACK	25 pcs.
UNIT WEIGHT	19.01 oz (539g)
PACK CONFIGURATION	Bulk Pack (No Bags Included)
CASE UPC #	0-76489-02510-0
CASE GTIN #	500-76489-02510-5
RETAIL UPC #	Not Applicable
NET CASE WEIGHT	29.69 lbs.
GROSS CASE WEIGHT	31.43 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
	5 120 Days (frozen raw dough)
(# of layers per pallet)	• •
(# of layers per pallet) FROZEN SHELF LIFE	120 Days (frozen raw dough)
(# of layers per pallet) FROZEN SHELF LIFE AMBIENT SHELF LIFE	120 Days (frozen raw dough) 2 Days (fully baked)
(# 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
(# 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

Nutrition	Facts
servings per container Serving size 1/8	bread (57g)
Amount per serving Calories	190
	% Daily Value*
Total Fat 3.5g	4%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 400mg	17%
Total Carbohydrate 36g	13%
Dietary Fiber 2g	7%
Total Sugars 13g	
Includes 7g Added Sug	gars 14%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 40mg	4%
Iron 1.4mg	8%
Potassium 150mg	4%
*The % Daily Value tells you how mu serving of food contributes to a daily day is used for general nutrition advi	diet. 2,000 calories a

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2001 Orville Drive N. Ronkonkoma, New York, 11779 1-800-869-6262 (ph) 631-563-6546 (fax) salesusa@europastry.com