

1411 Saloio Batard 16" 10 oz.



Baking Procedures

- Keep bread frozen, do not thaw or steam. Keep ventilation closed.
- Pre-heat oven to 375°F *Note: Oven temperature may vary oven to oven. Adjust baking time & temperature as necessary.
- Place frozen bread directly onto sheet pans with baking paper.
- Baking time: 8 to 10 minutes or until golden brown
- Cool down time: 20 minutes
- Place in perforated bags and put out for sale.

Nutrition Facts

5 servings per container
Serving size 1/5 loaf (57g)

Amount per serving
Calories 130

% Daily Value*

Total Fat 0.5g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 280mg 12%

Total Carbohydrate 26g 9%

Dietary Fiber 1g 4%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 5g

Vitamin D 0mcg 0%

Calcium 10mg 0%

Iron 2mg 10%

Potassium 40mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Calories per gram:
 Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS:

ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIA-CIN, REDUCED IRON, THIAMINE MONO-NITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SALT, CORN FLOUR, DEX-TROSE, YEAST, ASCORBIC ACID, EN-ZYMES.

ALLERGEN STATEMENT

Allergen Warning: This product was made in a facility that may also process common food allergens including wheat & sesame seeds