

## 1631 **P. M. C.** 3 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: 9 to 11 minutes or until golden brown
- Cool down time: 20 minutes
- Place in bags or bin and put out for sale.

Serving size	3 oz (85g
Amount per serving Calories	200
	% Daily Value
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 420mg	18%
Total Carbohydrate 39g	14%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added S	ugars <b>0</b> %
Protein 7g	
Vitamin D 0mcg	0%
Calcium 15mg	2%
Iron 3mg	15%
Potassium 60mg	2%
*The % Daily Value tells you how r serving of food contributes to a da day is used for general nutrition ac	ily diet. 2,000 calories a
Calories per gram:	1 • Protein 4

## **INGREDIENTS:**

ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NI-ACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SALT, CORN FLOUR, DEXTROSE, YEAST, ASCORBIC ACID, ENZYMES.

## ALLERGEN STATEMENT

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