

1632 **P. M. R.** 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.

Nutrition Facts

1 servings per container
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 Sugars 0%

Protein 7g

Vitamin D 0mcg 0%

Calcium 15mg 2%

Iron 3mg 15%

Potassium 60mg 2%

*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 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.