

## 1913 White Euro Ciabatta 3.5 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 perforated bags and put out for sale

1 Servings Per Container Serving size 1/2 of Loaf (50g)		
Amount per serving	g	400
<u>Calories</u>		<u> 130</u>
	% Da	aily Value'
Total Fat 0.5g		1%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 270mg		12%
Total Carbohydrate	25g	9%
Dietary Fiber 1g		4%
Total Sugars 0g		
Includes 0g Add	ded Sugars	0%
Protein 4g		
Vitamin D 0mcg		0%
Calcium 9mg		0%
Iron 2mg		10%
Potassium 39mg		0%
*The % Daily Value tells yo serving of food contributes day is used for general nutr	to a daily diet. 2,	
Calories per gram: Fat 9 • Carbohy	ydrate 4 • Prot	

## **INGREDIENTS:**

ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, 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.