

1914 Multigrain Euro Ciabatta 3.9 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

Serving size 1/2 of Loaf (55g)	
Amount per serving Calories	120
%	Daily Value
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 180mg	8%
Total Carbohydrate 24g	9%
Dietary Fiber 2g	7 %
Total Sugars 0g	
Includes 0g Added Sugars	s 0 %
Protein 5g	
Vitamin D 0mcg	0%
Calcium 11mg	0%
Iron 2mg	10%
Potassium 73mg	2%
*The % Daily Value tells you how much a serving of food contributes to a daily diet. day is used for general nutrition advice.	

INGREDIENTS:

WATER, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WHOLE WHEAT FLOUR, RYE FLOUR, BULGUR WHEAT, WHEAT GLUTEN, FLAXSEED, ROLLED OATS, WHEAT BRAN, WHEAT GERM, CORN FLOUR, SALT, YEAST, DEXTROSE, ASCORBIC ACID, ENZYMES.

ALLERGEN STATEMENT

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