

# BG106 Wheat Mini Baguette



## 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: 3 to 6 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	
<b>Serving size</b>	<b>1 roll (43g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>100</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 220mg	<b>10%</b>
<b>Total Carbohydrate</b> 20g	<b>7%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 4g	
Vitamin D 0mcg	<b>0%</b>
Calcium 8mg	<b>0%</b>
Iron 1mg	<b>6%</b>
Potassium 44mg	<b>0%</b>
*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, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, WHEAT BRAN, 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.