

BG110 White 8.5" Sub



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 I	
2 servings per containe Serving size	er 2 (85g)
Oct villy Size	2 (03g)
Amount per serving	
Calories	210
	% Daily Value*
Total Fat 2g	2%
Saturated Fat 0g	1%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 460mg	20%
Total Carbohydrate 41g	15%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Suga	ars 2 %
Protein 7g	
Vitamin D 0mcg	0%
Calcium 15mg	2%
Iron 3mg	15%
Potassium 65mg	2%
*The % Daily Value tells you how mucl serving of food contributes to a daily d day is used for general nutrition advice	iet. 2,000 calories a
Calories per gram: Fat 9 • Carbohydrate 4 •	Protein 4

INGREDIENTS:

ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BAR-LEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONO-NITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SALT, CANOLA OIL, EXTRA VIRGIN OLIVE OIL, SUGAR, 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.