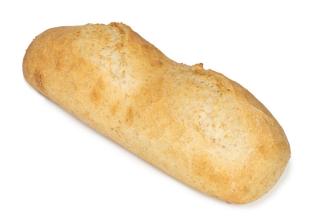


BG115 Wheat Sub 8.5"



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
2 servings per conta	ainer
Serving size	1 roll (85g)
Amount non consing	
Amount per serving	200
<u>Calories</u>	200
	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 440mg	19%
Total Carbohydrate 39g	14%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added S	Sugars 0 %
Protein 7g	
Vitamin D 0mcg	0%
Calcium 16mg	2%
Iron 3mg	15%
Potassium 88mg	2%
*The % Daily Value tells you how serving of food contributes to a da day is used for general nutrition a	much a nutrient in a aily diet. 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, 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.