

56034 Multigrain Round 3.2 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: 4 to 6 minutes or until golden brown
- Cool down time: 20 minutes
- Place in bags or bin and put out for sale.

Nutrition 1 servings per contain	ier
Amount per serving Calories	1 roll (91g) 200
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	1%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 370mg	16%
Total Carbohydrate 39g	14%
Dietary Fiber 3g	11%
Total Sugars 1g	
Includes 0g Added Sug	ars 0 %
Protein 8g	
Vitamin D 0mcg	0%
Calcium 19mg	2%
Iron 3mg	20%
Potassium 121mg	2%
Thiamin 0.4mg	35%
Riboflavin 0.2mg	15%
*The % Daily Value tells you how muc serving of food contributes to a daily of day is used for general nutrition advice	liet. 2,000 calories a
Calories per gram: Fat 9 • Carbohydrate 4 •	Protein 4

INGREDIENTS: WATER, EN-RICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FO-LIC ACID), WHOLE WHEAT FLOUR, RYE FLOUR, BULGUR WHEAT, ROLLED OATS, FLAXSEED, WHEAT BRAN, MALTED BARLEY FLOUR, WHEAT GLUTEN, SALT, CORN FLOUR, YEAST, DEXTROSE,

ALLERGEN STATEMENT

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