

|                          |        |
|--------------------------|--------|
| DATE CREATED: 11/29/2023 | CHANGE |
|--------------------------|--------|

|               |                  |   |
|---------------|------------------|---|
| CUSTOMER: ALL | PRODUCT VERSION: | 5 |
|---------------|------------------|---|

|                                 |         |      |
|---------------------------------|---------|------|
| ITEM DESCRIPTION: PB-PORT ROLLS | ITEM #: | 1408 |
|---------------------------------|---------|------|

|                     |           |             |
|---------------------|-----------|-------------|
| BAKE TYPE: PAR-BAKE | CASE UPC: | 73188801408 |
|---------------------|-----------|-------------|

|   |  |
|---|--|
| <u>MIXING &amp; FERMENTATION</u>                          | <u>RAW DOUGH</u>                           |
| DOUGH TYPE: STRAIGHT                                      | By Scale      By Size                      |
| FERMENTATION TIME: <input type="text" value="0"/> MINUTES | DOUGHT CUTTING <input type="text"/>        |
|   | WEIGHT <input type="text" value="3.6"/> oz |

|             |               |     |
|-------------|---------------|-----|
| Slicing: NO | Slicing Type: | N/A |
|-------------|---------------|-----|

|   |   |
|---|---|
| <u>PRODUCT SPECIFICATIONS</u>   | <u>BULK</u>   |
| <u>TARGETS</u>  | PIECES PER CASE: <input type="text" value="80"/>    |
| WEIGHT: <input type="text" value="3"/> oz (±) <input type="text"/>    | BUNDLE OF BAGS: NO                                  |
| LENGTH: <input type="text" value="6"/> in (±) <input type="text"/>    | BAG TYPE: <input type="text" value="0"/>            |
| WIDTH: <input type="text" value="3.25"/> in (±) <input type="text"/>  | BAG UPC: <input type="text" value="0"/>             |
| HEIGHT: <input type="text" value="2.25"/> in (±) <input type="text"/> | PIECES PER BAG: <input type="text" value="0"/>      |
| DIAMETER: <input type="text" value="0"/> in (±) <input type="text"/>  | BAGS PER CASE: <input type="text" value="0"/>       |
| DOUGH RECIPE#: <input type="text" value="D-040"/>                     | BOX TYPE: <input type="text" value="PB-12"/>        |
|   | TI X HI & PALLETS: <input type="text" value="5X6"/> |
|   | LABEL: <input type="text" value="VIEIRA'S BAKERY"/> |



**ALLERGEN STATEMENT:**

WHEAT

**INGREDIENT STATEMENT:**

ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SALT, CANOLA OIL, EXTRA VIRGIN OLIVE OIL, YEAST, RYE FLOUR, MALTED BARLEY FLOUR, ENZYMES, ASCORBIC ACID.

**BAKING INSTRUCTIONS:**

Keep bread frozen, do not thaw or steam.

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: 6 to 8 minutes or until golden brown

Cool down time: 20 minutes

| <b>Nutrition Facts</b>  |                     |
|---|---------------------|
| 1 servings per container  |                     |
| <b>Serving size</b>   | <b>1 Roll (85g)</b> |
| <b>Amount per serving</b>   |                     |
| <b>Calories</b>   | <b>210</b>          |
| <b>% Daily Value*</b>   |                     |
| <b>Total Fat</b> 1.5g   | <b>2%</b>           |
| Saturated Fat 0g  | <b>0%</b>           |
| Trans Fat 0g  |                     |
| <b>Cholesterol</b> 0mg  | <b>0%</b>           |
| <b>Sodium</b> 480mg   | <b>21%</b>          |
| <b>Total Carbohydrate</b> 42g   | <b>15%</b>          |
| Dietary Fiber 0g  | <b>0%</b>           |
| Total Sugars 1g   |                     |
| Includes 0g Added Sugars  | <b>0%</b>           |
| <b>Protein</b> 7g   |                     |
| Vitamin D 0mcg  | 0%                  |
| Calcium 14mg  | 2%                  |
| Iron 3mg  | 15%                 |
| Potassium 85mg  | 2%                  |
| *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:<br>Fat 9 • Carbohydrate 4 • Protein 4  |                     |

