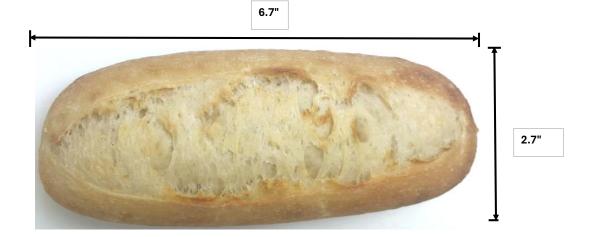
Document #:	Vieira's Bakery, Inc								Version:
FSQ-2.3.1.2-CPS	Customer Product Specification							1	
DATE CREATED: 11/29/2023							CHANGE		
CUSTOMER: ALL				PRODUCT VERSION: 6					
ITEM DESCRIPTION: PB-PMR - EUROPEAN TORPEDO RO				LL ITEM#: 163			1631		
BAKE TYPE: PAR-BAKE					CASE UPC: 7318880163				631
MIXING & FERMENTATION				RAW DOUGH					
DOUGH TYPE:	FERMENTED		İ	By Scale			By Size		
FERMENTATION TIME:	90	MINUTE	≣S	İ	DOUG CUTTI				
				i	WEIG	ЭНТ	4.1	oz	
Slicing:	NO			Slic	Slicing Type: N/A				
PRODUCT SPECIFICATIONS]	BULK	PIECES PER CASE:	90
TARGETS							BUNDLE OF BAGS:	NO	•
WEIGHT:	3	oz (±)			oz	P A	BAG TYPE:	0	
LENGTH:	6.7	in (±)		i	in	C	BAG UPC:	0	В А
WIDTH:	2.7	in (±)		i	in	K A	PIECES PER BAG:	0	G
HEIGHT:	1.8	in (±)		i	in	G	BAGS PER CASE:	0	G E
DIAMETER:	0	in (±)		i	in	I N	BOX TYPE:	PB-12	D
DOUGH RECIPE#:	D-001					G	TI X HI & PALLETS:	5X6	
							LABEL:	VIEIRA'S BA	KERY



ALLERGEN STATEMENT:

WHEAT

Nutrition Facts

1 servings per container

Serving size 1 Roll (85g)

Amount per serving

Calories

	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 420mg	18%
Total Carbohydrate 39g	14%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sug	ars 0%

Protein 7g

Vitamin D 0mcg	0%
Calcium 13mg	2%
Iron 3mg	15%
Potassium 74mg	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:

Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENT STATEMENT:

ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SALT, CORN FLOUR, DEXTROSE, YEAST, ASCORBIC ACID, ENZYMES.

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



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