

DATE CREATED: 11/29/2023	CHANGE
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CUSTOMER: ALL	PRODUCT VERSION:	6
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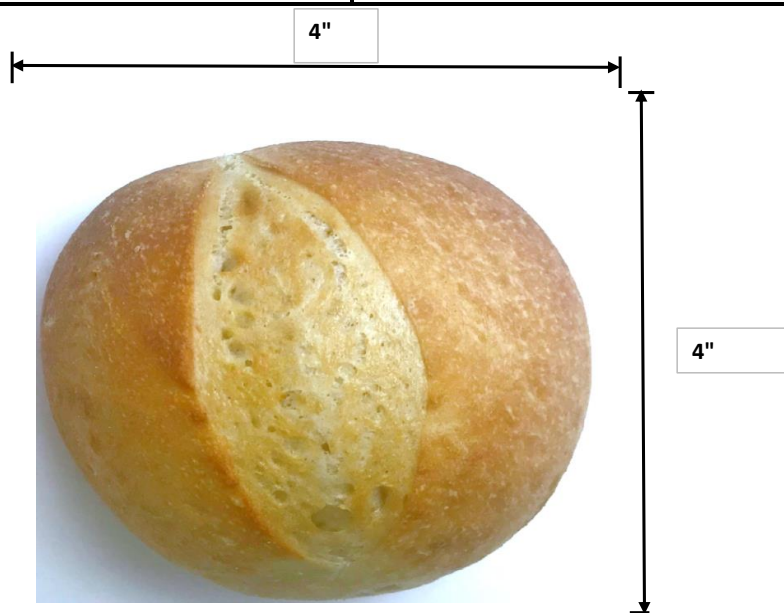
ITEM DESCRIPTION: PB-PMR - EUROPEAN CRUSTY ROLL	ITEM #:	1632
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BAKE TYPE: PAR-BAKE	CASE UPC:	73188801632
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MIXING & FERMENTATION	RAW DOUGH
DOUGH TYPE: FERMENTED	By Scale By Size
FERMENTATION TIME: <input style="width:50px;" type="text" value="90"/> MINUTES	DOUGHT CUTTING <input style="width:100px;" type="text"/>
	WEIGHT <input style="width:50px;" type="text" value="4.1"/> oz

Slicing: NO	Slicing Type:	N/A
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PRODUCT SPECIFICATIONS	PIECES PER CASE: <input style="width:50px;" type="text" value="90"/>
TARGETS	BULK
WEIGHT: <input style="width:50px;" type="text" value="3"/> oz (±) <input style="width:50px;" type="text"/>	BUNDLE OF BAGS:
LENGTH: <input style="width:50px;" type="text" value="4"/> in (±) <input style="width:50px;" type="text"/>	BAG TYPE: <input style="width:100px;" type="text" value="0"/>
WIDTH: <input style="width:50px;" type="text" value="4"/> in (±) <input style="width:50px;" type="text"/>	BAG UPC: <input style="width:100px;" type="text" value="0"/>
HEIGHT: <input style="width:50px;" type="text" value="2.25"/> in (±) <input style="width:50px;" type="text"/>	PIECES PER BAG: <input style="width:50px;" type="text" value="0"/>
DIAMETER: <input style="width:50px;" type="text" value="4"/> in (±) <input style="width:50px;" type="text"/>	BAGS PER CASE: <input style="width:50px;" type="text" value="0"/>
DOUGH RECIPE#: <input style="width:50px;" type="text" value="D-001"/>	BOX TYPE: <input style="width:50px;" type="text" value="PB-12"/>
	TI X HI & PALLETS: <input style="width:50px;" type="text" value="5X6"/>
	LABEL: VEIRA'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, 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

Nutrition Facts	
1 servings per container	
Serving size	1 Roll (85g)
Amount per serving	
Calories	190
% 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 Sugars	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	

