Document #: Vieira's Bakery, Inc								Version:	
FSQ-2.3.1.2-CPS	omer Product Specification				1				
DATE CREATED:		CHAN				E			
CUSTOMER: ALL						PRODUCT VERSION:	8	8	
ITEM DESCRIPTION: PB-PADINHA WW				ITEM #:					
BAKE TYPE: PAR-BAKE				CASE UPC: 7318880				649	
MIXING & FERMENTATION				RAW DOUGH					
DOUGH TYPE: FERMENTED				By Scale			By Size		
FERMENTATION TIME:	90	MINUTES		DOUC CUTT		-			
·		1		WEIG		4.1	OZ		
Slicing:			Slicing Type:			N/A			
PRODUCT SPECIFICATIONS						BULK	PIECES PER CASE:	90	
TARGETS					ſ	BUNDLE OF BAGS:	NO		
WEIGHT:	3	oz (±)		oz	P	BAG TYPE:	0		
LENGTH:	5.5	in (±)		in	A C	BAG UPC:	0	B A	
WIDTH:	3.5	in (±)		in	K	PIECES PER BAG:	0	G	
HEIGHT:	2.25	in (±)		in	A G	BAGS PER CASE:	0	G	
DIAMETER:	0	in (±)		in	I	BOX TYPE:	PB-12	E D	
DOUGH RECIPE#:	D-003				N	TI X HI & PALLETS:	5X6		
					G	LABEL:	VIEIRA'S RA	KERY	



ALLERGEN STATEMENT:

WHEAT

Nutrition Facts 1 servings per container Serving size 1 Roll (85g) Amount per serving **Calories** % Daily Value* Total Fat 1g Saturated Fat 0g 1% Trans Fat 0g Cholesterol 0mg 0% Sodium 420mg 18% Total Carbohydrate 39g 14% Dietary Fiber 1g 4% Total Sugars 1g Includes 0g Added Sugars 0% Protein 7g Vitamin D 0mcg 0% Calcium 14mg 2% Iron 2mg 10% Potassium 114mg 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.

INGREDIENT STATEMENT:

WATER, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WHOLE WHEAT FLOUR, RYE FLOUR, 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



Fat 9 · Carbohydrate 4 · Protein 4

Calories per gram: