Document #:	: Vieira's Bakery, Inc								Version:	
FSQ-2.3.1.2-CPS	s Cust				omer Product Specification					
DATE CREATED: 3/26/2024										
CUSTOMER: ALL				PRODUCT VERSION:				5	5	
ITEM DESCRIPTION: PB-PORT ROLL WW				ITEM #:				1672		
BAKE TYPE: PAR-BAKE				CASE UPC: 7				73188801	672	
MIXING & FERMENTATION					RAW DOUGH					
DOUGH TYPE:	STRAIGHT							By Size		
FERMENTATION TIME:	0 MINUTES			DOUGHT CUTTING						
				WEIG		-	3.6	OZ		
Slicing: NO				Slicing Type: N/A						
PRODUCT SPECIFICATIONS						BULK PIECES PER CAS			80	
TARGETS							BUNDLE OF BAGS:		_	
WEIGHT:	3	oz (±)		d	z	P	BAG TYPE:	0		
LENGTH:	6	in (±)		i	n	A C		0	B A	
WIDTH:	3.25	in (±)		i	n	K	PIECES PER BAG:	0	G	
HEIGHT:	2.25	in (±)		i ا	n	A G		0	G E	
DIAMETER:	0	in (±)		i	n	I	BOX TYPE:	PB-12	D	
DOUGH RECIPE#:	D-035					N G		5X6		
							LABEL:	VIEIRA'S BA	KERY	
				6"				_		
	<b>├</b>							1		



## **ALLERGEN STATEMENT:**

**WHEAT** 

## **Nutrition Facts** 1 servings per container Serving size (85g)Amount per serving **Calories** % Daily Value\* Total Fat 1.5g Saturated Fat 0g 1% Trans Fat 0g Cholesterol 0mg 0% Sodium 410mg 18% Total Carbohydrate 40g 15% Dietary Fiber 1g 3% Total Sugars 1g Includes 1g Added Sugars 1% Protein 7g Vitamin D 0mcg 0% Calcium 14mg 2% Iron 3mg 15% Potassium 104mg 2% Thiamin 0.4mg 30% Riboflavin 0.2mg 15% \*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:**

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



Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

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