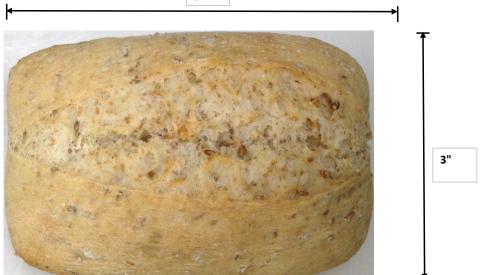
Document #:		Vieira's Ba	ieira's Bakery, Inc				on:	
FSQ-2.3.1.2-CPS		Cu	stomer Produc	omer Product Specification				
DATE CREATED:	CHANG				iΕ			
CUSTOMER:	PRODUCT VERSION: 5							
ITEM DESCRIPTION:	ITEM #:			1828	1828			
BAKE TYPE:		CASE UPC: 7318880						
MIXING	RAW DOUGH							
DOUGH TYPE:		By Scale By Size						
FERMENTATION TIME:	0	RMENTED MINUTES		JGHT TING	<b>2</b> , 000.0			
		MINOTES		IGHT	4.1	oz	I	
Slicing:	Slicing: NO			Slicing Type:		N/A		
	<u> </u>	T I		PIECES PER CASE:	100	T		
			<b>BULK</b> BUNDLE OF BAGS:		100	_		
	TARGETS	<b>–</b>		P		NO		٦
WEIGHT:	3	oz (±)	OZ	A	BAG TYPE:	0		В
LENGTH:	5	in (±)	in	C		0	Г	$A \mid_{\mathbf{A}}^{\mathbf{B}} \mid$
WIDTH:	3	in (±)	in	K	FILCES FER DAG.	0		G
HEIGHT:	2.25	in (±)	in	A	D 4 0 0 DED 0 4 0 E	0		G
DIAMETER:	0	in (±)	in	I		PB-12		E D
DOUGH RECIPE#:	0			N	II X HI & PALLETS:	5X6		
				G	t LABEL:	VIEIRA'S BA	KERY	
			5"					
	<del> </del>					<b>&gt;</b>		
						<b>T</b>		
	No.	19 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			The Time			



## **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 Omg 0% Sodium 290mg 13% Total Carbohydrate 40g 15% Dietary Fiber 1g 3% Total Sugars 1g Includes 0g Added Sugars 0% Protein 7g Vitamin D 0mcg 0% Calcium 16mg 2% 15% Iron 2mg Potassium 113mg 2% Thiamin 0.3mg 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. 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, WHOLE WHEAT FLOUR, RYE FLOUR, BULGUR WHEAT, WHEAT BRAN, ROLLED OATS, FLAX SEEDS, CORN FLOUR, SALT, YEAST, DEXTROSE, 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: 10 to 12 minutes or until golden brown

Cool down time: 20 minutes

