Document #: Vieira's Bakery, Inc							Version:	
FSQ-2.3.1.2-CPS	Customer Product Specification						1	
DATE CREATED: 2/21/2024					CHANG			E
CUSTOMER: ALL				PRODUCT VERSION: 4				
ITEM DESCRIPTION: PB-GRINDER ROLL				ITEM #: 1870				
BAKE TYPE: PAR-BAKE				CASE UPC: 0				
MIXING & FERMENTATION				RAW DOUGH				
DOUGH TYPE:	STRAIGHT			By Scale By Size				
FERMENTATION TIME:	0	MINUTES						
				WEI	_	4.5	oz	
Slicing:	NO			Slicing Type	e: N/A			
PRODUCT SPECIFICATIONS					E	BULK	PIECES PER CASE:	80
TARGETS					BUNDLE OF BAGS:			
WEIGHT:	3.5	oz (±)		oz	P A	BAG TYPE:	0	
LENGTH:	7	in (±)		in	C	BAG UPC:	0	B
WIDTH:	3	in (±)		in	K A	PIECES PER BAG:	0	G
HEIGHT:	2.25	in (±)		in	G	BAGS PER CASE:	0	G E
DIAMETER:	0	in (±)		in	I N	BOX TYPE:	PB-12	D
DOUGH RECIPE#:	D-120				G	TI X HI & PALLETS:	5X6	
						LABEL:	VIEIRA'S BA	KERY
				7"				



FSQ-2.3.1.2-CPS

ALLERGEN STATEMENT:

WHEAT

INGREDIENT STATEMENT:

ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, 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: 8 to 10 minutes or until golden brown Cool down time: 20 minutes

Nutrition Fa	acts					
2 servings per container Serving size 1	.75 (50g)					
Amount per serving Calories	110					
% D	aily Value*					
Total Fat 0g	1%					
Saturated Fat 0g	0%					
Trans Fat 0g						
Cholesterol 0mg	0%					
Sodium 240mg	11%					
Total Carbohydrate 22g	8%					
Dietary Fiber 0g	1%					
Total Sugars 0g						
Includes 0g Added Sugars	1%					
Protein 4g						
Vitamin D 0mcg	0%					
Calcium 7mg	0%					
Iron 2mg	8%					
Potassium 43mg	0%					
*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 • Pro	tein 4					



1