Document #:	Vieira's Bakery, Inc							Version:	
FSQ-2.3.1.2-CPS	Customer Product Specification							1	
DATE CREATED: 2/21/2024						CHANGE			
CUSTOMER:	ALL			PRODUCT VERSION:			2	2	
ITEM DESCRIPTION: PB-KAISER ROLL POPPY				ITEM #: 1972					
BAKE TYPE: PAR-BAKE				CASE UPC: 73188801972				972	
MIXING & FERMENTATION				RAW DOUGH					
DOUGH TYPE:					E	By Scale	By Size		
FERMENTATION TIME:	0	MINUTES		DOUG CUTT	GHT		- -, -		
L				WEIG	_	3.8	OZ		
Slicing:	NO			Slicing Type	Slicing Type: N/A				
	PRODUCT SPEC			DIFCES DED CASE.			95		
		IFICATIONS			BULK BUNDLE OF BAGS:			33	
	TARGETS	7 ,, [P	DONDEE 0. 2.122			
WEIGHT:	3	oz (±)		oz	A	BAG TYPE:	0	В	
LENGTH:	4.25	in (±)		in	C	BAG UPC:	0	B A	
WIDTH:	4.25	in (±)		in	K A	PIECES PER BAG:	0	G	
HEIGHT:	2	in (±)		in	G	BAGS PER CASE:	0	G E	
DIAMETER:	4.25	in (±)		in	I N	BOX TYPE:	PAK-12	D	
DOUGH RECIPE#:	D-021P				G	TI X HI & PALLETS:	5X6		
						LABEL:			



ALLERGEN STATEMENT:

WHEAT

Nutrition	Facts						
1 servings per container							
Serving size	1 roll (85g)						
Amount per serving							
Calories	<u>210</u>						
	% Daily Value*						
Total Fat 1.5g	2%						
Saturated Fat 0g	0%						
Trans Fat 0g							
Cholesterol 0mg	0%						
Sodium 430mg	19%						
Total Carbohydrate 42g	15%						
Dietary Fiber 0g	0%						
Total Sugars 1g							
Includes 1g Added Sug	gars 2%						
Protein 7g							
Vitamin D 0mcg	0%						
Calcium 13mg	2%						
Iron 3mg	15%						
Potassium 79mg	2%						

*The % Daily Value tells you how much a nutrient in a

day is used for general nutrition advice.

serving of food contributes to a daily diet. 2,000 calories a

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, SALT, POPPY SEEDS, CANOLA OIL, EXTRA VIRGIN OLIVE OIL, YEAST, SUGAR, RYE 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: 8 to 10 minutes or until golden brown

Cool down time: 20 minutes

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