K12 Wholegrain Bread Program



Nutrition Facts

Serving size 1 slice (38g)

100

2%

0%

0%

8%

7%

4%

4%

% Daily Value*

24 servings per container

Amount per serving

Calories

Saturated Fat 0g

Total Carbohydrate 19g

Includes 2g Added Sugars

Vit. D 0mcg 0% • Calcium 48mg 4%

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

• The % Daily Value (DV) tells you how much a nutrient in

a day is used for general nutrition advice.

Trans Fat 0g

Cholesterol 0mg

Dietary Fiber 1g

Total Sugars 2g

Sodium180mg

Protein 4q

Iron 1mg 6%

Total Fat 1g

Item #1490 Sandwich Wheat 51%

Ready to eat 51% wheat, sliced wheat bread. Intended for food service use.

Grain Credit 1.25





SPECIFICATIONS

Bag UPC: Servings Per Package: 24 slices **Useable Servings:** Net Package Weight: **Box UPC:** Gross Box Weight: Gross Pallet Weight: Box Cube: Box Dimensions:

clear bag 22 slices 24oz / 680g 0-39217-01490-6 25.5 lbs. 918 lbs. 273 13 W x 24 L x 13 5 H

Per Half Pallet: 18 Half Pallet Ti: 6 Half Pallet Hi: 6

Lot Code Explanation 1 245 11 1 = Line product was produced on 245 = Julian Date of production 11 = 96 hour clock

Shelf Life FRESH 14 days from production Shelf Life FROZEN 180 days frozen

INGREDIENTS

Potassium 61mg 2%

INGREDIENTS: WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALT BARLEY FLOUR, NIACIN, FERROUS SULFATE, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, YEAST CONTAINS 2% OR LESS OF THE FOLLOWING:GLUTEN, EXPELLER PRESSED NON-GMO CANOLA OIL, MONO- AND DIGLYCERIDES, CALCIUM PROPIONATE, SALT, CITRIC ACID, ENZYMES (PLANT BASED), ASCORBIC ACID. CONTAINS WHEAT & SOY.

Contains Wheat ALLERGENS

This product has been produced in a nut-free facility.

THAWING INSTRUCTIONS

Product should be stored at -10 F Product should be thawed at cool ambient tem of 60F to 75F.

No Eaas Non GMO

Vegan Friendly **Nut Free Facility**

No Animal Products

No High Fructose Corn Syrup **No Artificial Colors or Flavors** No Cholesterol • No Trans Fat

Product should be unboxed in order to thaw and placed in baskets or on racks with a minimum of 2 ½" between the product to allow for good air circulation. (Full pallets of product should never be allowed to thaw baskets or racks should be staged with a minimum of 4" between the stacks to allow for good air circulation

Product should take between 4 -12 hours to thaw (depending on ambient temperature. relative humidity, air circulation and space between racks or baskets, and in or out of boxes).

After product is thawed it should be stored between 760F & 90F.

Always test product for freezer burn, moisture and flavor beyond the 180 days.

stacked together). The stacks of

6208 West Dannon Way, West Jordan, Utah 84081 (801) 282-3100 View our K12 Bread Program products at: www.papapita.com/k12

