



Garlic Bread Ciabatta Bites

Product Specifications

DI Code	DOT Code	UPC	Pack Size	Case Dimension	Net. Weight	Gross Weight	Cube	Cases per Pallet
300443	542749	03007413004431	90-200 ct.	24.25 x 19.75 x 5.87	13.125	14.78	1.63	48
Piece Length	Piece Width	Piece Height	Diameter	Pallet TI x HI	Shelf Life	Storage Temp		
3"	3"	1.5"		4 x 12	270 days	Frozen		

Serving Size = 1 piece

Nutrition Facts	
Serving size 30 g (1.1 oz)	
Servings per Container 200	
Amount Per Serving	
Calories 110	Calories from Fat 45
% Daily Value *	
Total Fat 5g	8%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 170mg	7%
Total Carbohydrate 12g	4%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 3g	
Vitamin A 4%	Vitamin C 2%
Calcium 4%	Iron 4%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
Calories: 2,000 2,500	
Total Fat	Less than 65 g 80 g
Sat Fat	Less than 20 g 25 g
Cholesterol	Less than 300 mg 300 mg
Sodium	Less than 2,400 mg 2,400 mg
Total Carbohydrate	300 g 375 g
Dietary Fiber	25 g 30 g
Calories per gram:	
Fat 9 • Carbohydrate 4 • Protein 4	

Ingredient Statement

Bread: Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Yeast, Granulated Sugar, Wheat Gluten, Fully Refined Soybean Oil, Salt, Calcium Propionate (to retain freshness), Dough Improver (Malted Wheat Flour, Enzymes and 2% or Less of Ascorbic Acid), Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), and 2% or Less of Each of the Following: Sunflower Oil, Enzymes.

Garlic Flavored Topping: Liquid and Hydrogenated Soybean Oil, Water, Contains less than 2% of Salt, Soy Lecithin, Vegetable Mono & Diglycerides, Potassium Sorbate (A Preservative), Natural & Artificial Flavors, Citric Acid, Calcium Disodium EDTA added to protect flavor, Beta Caroten (Color), Vitamin A Palmitate Added. Parsley flakes.

Contains: Wheat, Soy

Preparation:

Conventional Oven: Preheat to 425°. Place bread on a pan. Place on middle oven rack. Bake 8 to 10 minutes.