



Garlic Bread Texas Toast

Product Specifications

DI Code	DOT Code	UPC	Pack Size	Case Dimension	Net. Weight	Gross Weight	Cube	Cases per Pallet
300782	542766	03007413007821	100 ct.	24.25 x 19.75 x 5.87	10.62	12.42	1.63	48
Piece Length	Piece Width	Piece Height	Diameter	Pallet TI x HI	Shelf Life	Storage Temp		
4.25"	4.75"	3/4"		4 x 12	270 days	Frozen		

Serving Size = 1 Slice

Nutrition Facts	
Serving size 50 g (1.8 oz)	
Servings per Container 168	
Amount Per Serving	
Calories 170	Calories from Fat 70
% Daily Value *	
Total Fat 8g	13%
Saturated Fat 1.5g	6%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 280mg	12%
Total Carbohydrate 20g	7%
Dietary Fiber 1g	3%
Sugars 0g	
Protein 4g	
Vitamin A 6%	Vitamin C 4%
Calcium 6%	Iron 8%
* 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, Wheat Gluten, Fully Refined Soybean Oil, Salt, Granulated Sugar, 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:

Remove bread from wrapper. Conventional Oven: Preheat to 425°. Place bread on a pan sprayed with non-stick coating. Place on middle oven rack. Bake 8 to 10 minutes.