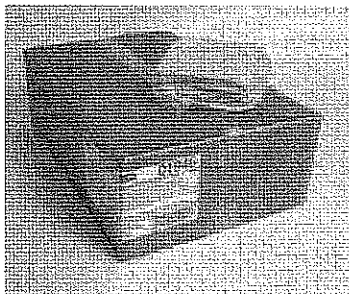


01946

PLAIN OVEN FIRED FLATS

4455



PACKAGING			
SCC Code:	00049800019461	Item UPC:	
Kosher:	NOT CERTIFIED		
Unit Quantity:	120	Unit Size:	3.3 OZ
Ambient Shelf Life:	3 days, tightly covered	Pallet High:	9
Refrigerated Shelf Life:	8 days, tightly covered	Pallet Tie:	5
Frozen Shelf Life:	365 DAYS	Case Net Weight (imperial):	24.75 LB
Case Gross Weight (imperial):	26.90 LB	Case Length (imperial):	23.69 IN
Case Width (imperial):	15.81 IN	Case Cube (feet):	1.73 FT
Case Height (imperial):	8.00 IN		

NUTRITION

Nutrition Facts

Serving Size 1/2 FLAT (46 G)

Amount Per Serving		Per 100 g	
Calories	130		281.82
Calories from Fat	30		61.27
Per Serving	Per 100 g	% Daily Value*	
Total Fat	3 g	6.81 g	5%
Saturated Fat	0.5 g	1.22 g	3%
Trans Fat	0 g	0.08 g	
Cholesterol	0 mg	0.41 mg	0%
Sodium	260 mg	546.9 mg	11%
Total Carbohydrate	22 g	46.76 g	7%
Dietary Fiber	1 g	1.78 g	4%
Sugars	1 g	2.33 g	
Protein	4 g	8.38 g	
Per Serving	Per 100 g	Per Serving	Per 100 g
Vitamin A	0 %	Vitamin C	0 %
Calcium	4 %	Iron	8 %
Folate	10 %	Niacin	8 %
Riboflavin	6	Thiamin	10 %

*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 65g	80g
Sat Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

GENERAL DESCRIPTION

Traditional 6.5" x 6.5" square fully baked flatbread, plain.

LIST OF INGREDIENTS

INGREDIENTS FOR U.S. MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SOYBEAN OIL, YEAST. CONTAINS LESS THAN 2% OF THE FOLLOWING: NONFAT DRY MILK, SALT, SUGAR, WHEAT GLUTEN, CALCIUM PROPIONATE, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), GUAR GUM, SODIUM STEAROYL LACTYLATE, ENZYME. CONTAINS: WHEAT, MILK MAY CONTAIN SOY AND SESAME

PREPARATION AND COOKING INSTRUCTIONS

1. STORE PRODUCT FROZEN AT 0 F (-18 C). 2. FOR BEST RESULTS AND TO PREVENT PRODUCT DRYNESS, THAW FLATBREAD AT AMBIENT TEMPERATURE (i.e. 75 F (24 C)). THAWING UNDER REFRIGERATION IS NOT RECOMMENDED. 3. TO THAW AN ENTIRE CASE, REMOVE FROM THE FREEZER AND LEAVE IN THE ORIGINAL PACKAGING WITH INNER BAGS SEALED. PRODUCT WILL THAW AT ROOM TEMPERATURE IN APPROXIMATELY 8 TO 12 HOURS. 4. TO THAW A PARTIAL CASE, REMOVE DESIRED NUMBER OF BAGS FROM THE CASE, THEN RESEAL THE CASE AND RETURN TO THE FREEZER. KEEP INNER BAGS SEALED. PRODUCT WILL THAW AT ROOM TEMPERATURE IN APPROXIMATELY 3 TO 6 HOURS. 5. FOR OPTIMAL PRODUCT PERFORMANCE, THAWED FLATBREAD SHOULD BE USED WITHIN 15 HOURS. 6. THAWED PRODUCT MAY BE MICROWAVED FOR 15 SECONDS AT MEDIUM POWER TO PROMOTE ELASTICITY. MODE D'EMPLOI: 1. GARDER LE PRODUIT AU CONGÉLATEUR À -18 C (0 F). 2. POUR DE MEILLEURS RÉSULTATS ET POUR PRÉVENIR L'ASSÈCHEMENT DU PRODUIT, DÉCONGELER LE PAIN PLAT À LA TEMPÉRATURE AMBIANTE (I.E. 24 C (75 F)). LA DÉCONGÉLATION AU RÉFRIGÉRATEUR N'EST PAS RECOMMANDÉE. 3. POUR DÉCONGELER UNE CAISSE ENTIÈRE, RETIRER DU CONGÉLATEUR ET LAISSER DANS SON EMBALLAGE ORIGINAL, LES SACS SCÉLLÉS. LE PRODUIT DÉGÈLERA À LA TEMPÉRATURE AMBIANTE EN 8 À 12 HEURES. 4. POUR DÉCONGELER SEULEMENT UNE PARTIE DE LA CAISSE, RETIRER LE NOMBRE DESIRÉ DE SACS DE LA CAISSE. SCÉLLER À NOUVEAU LA CAISSE ET REMETTRE AU CONGÉLATEUR. LAISSER LES SACS À L'INTÉRIEUR DE LA CAISSE, BIEN SCÉLLÉS. LE PRODUIT DÉGÈLERA À LA TEMPÉRATURE DE LA PIÈCE EN 3 À 6 HEURES. 5. POUR UNE PERFORMANCE OPTIMALE DU PRODUIT, LES PAINS PLATS DÉCONGELÉS DEVRAIENT ÊTRE UTILISÉS DANS LES 15 HEURES. 6. LE PRODUIT DÉCONGELÉ PEUT ÊTRE MIS AU MICRO-ONDES PENDANT 15 SECONDES À INTENSITÉ MOYENNE POUR FAVORISER L'ÉLASTICITÉ.

SUGGESTED USES

GREAT FOR SMALL PLATES AND APPETIZERS AS WELL AS WRAPS AND SANDWICHES

