



# COUNTRY STYLE LOAF

US

CODE : 60MICA

GTIN : 10831604007112

TEMPORARY SPECIFICATIONS  
REVISION 16 (22-03-2022)

WEIGHT : 625 g / 22 oz

BAKING : BAKED

UNIT/CASE : 15

## INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CRACKED WHEAT, SEA SALT, YEAST, MALTED BARLEY FLOUR, MALTED WHEAT FLOUR, ASCORBIC ACID, FOODS ENZYMES (XYLANASE, GLUCOSE-OXYDASE, LIPASE, ALPHA-AMYLASE).

## GMO

Not bioengineered

## DELIVERED PRODUCT



## BAKED PRODUCT



## ALLERGENS

CONTAINS: WHEAT. MAY CONTAIN: TREE NUTS, SESAME, SOY.



## PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	cooked
IN	5.55	6.81	8.07	3.26	3.91	4.53	5.55	6.81	8.07	22 oz	0 oz
CM	14.1	17.3	20.5	8.29	9.93	11.5	14.1	17.3	20.5	625 g	0 g

SCARIFICATION SHAPE : STRAIGHT

QUANTITY OF SCARIFICATIONS : 1

## STORAGE

Shelf life cooked product : 1 day(s)

Location shelf life cooked product : AMBIENT AIR

Freezer shelf life :365 day(s)

Recommended shelf conditions cooked product :

Store at room temperature 68-78°F (20-25 °C) in a closed packaging avoiding humidity absorption.

Freezing recommendations :

Store in original packaging at stable recommended storage conditions.

Storage temperature of freezer :

Maintained freezer temperature between 10 °F and -12 °F ( -12 °C and -24 °C).

## Nutrition Facts

12 servings per container

Serving size 1/12 bread (52g)

Amount per serving

**Calories 130**

% Daily Value\*

Total Fat 0.5g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 310mg 13%

Total Carbohydrate 25g 9%

Dietary Fiber 2g 7%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 5g

Vitamin D 0mcg 0%

Calcium 8mg 0%

Iron 1mg 6%

Potassium 65mg 2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

## COOKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	ROOM TEMPERATURE
	TIME	90 MIN
	TEMPERATURE	20°C (68°F)
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	6-7 MIN
	TEMPERATURE	205°C (401°F)
PRECAUTIONS		COOKING MAY VARY ACCORDING TO OVEN MODEL Raw, Ready to bake and Parbaked products must be baked to reach an internal temperature of 77°C (171°F) for min. 2 minutes.