



9150220 - BNJPF 18 oz Blueberry Loaf Batter

Premium batter deposited into upscale paper liners and flash frozen for excellent taste and performance. The paper pans are nestled in plastic trays which will be discarded before baking.

Brand: Bake'N Joy®



Nutrition Facts

144 servings per container

Serving size **1 slice (56g)**

Amount per serving

Calories 190

% Daily Value*

Total Fat 7g **9%**

Saturated Fat 1.5g **6%**

Trans Fat 0g

Cholesterol 25mg **8%**

Sodium 140mg **6%**

Total Carbohydrate 28g **10%**

Dietary Fiber 0g **0%**

Total Sugars 15g

Includes 14g Added Sugars **28%**

Protein 2g

Vitamin D 0mcg 0% • Calcium 19mg 2%

Iron 0mg 2% • Potassium 38mg 0%

* The % Daily Value (DV) 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.

Nutritional Claims: Kosher DAIRY

Ingredients

Bleached Wheat Flour, Sugar, Water, Blueberries, Soybean Oil, Eggs, Modified Food Starch, Whey Protein (Milk), Dairy Whey (Milk), Leavening (Baking Soda, Sodium Aluminum Phosphate), Natural Flavor, Mono And Diglycerides, Salt, Guar Gum, Xanthan Gum, Beta Carotene For Color, Enzyme. Contains: Wheat, Egg, Dairy (Milk). This Product is Manufactured On Equipment Exposed To Almond, Coconut, Pecan, Pistachio, Soy, And Walnut Products.

Case Specifications

GTIN	00793760107439	Case Gross Weight	23 LB
UPC		Case Net Weight	20.25 LB
Pack Size	18 / 18OZ	Case L,W,H	20 IN, 14.50 IN, 7.50 IN
Shelf Life	364 Days	Cube	1.26 CF
Tie x High	6 x 7		

Preparation and Cooking

HANDLING INSTRUCTIONS: 1. Remove desired number of frozen preportioned product from freezer. Promptly return unused product to freezer. 2. Carefully slit plastic covering and slide out the tray of loaf pucks. Keep plastic to re-use and recover product before returning to freezer. 3. 'Pop' frozen unbaked preportioned loaf puck from carrier tray - leave puck in aluminum pan - and place on baking sheet pan. 4. Garnish with desired toppings where appropriate. 5. Allow approximately 15 - 20 minutes floor time before baking. 6. Bake per instructions below. BAKING INSTRUCTIONS: RACK OVEN: Bake at 350-375 degrees F for 45 - 50 minutes or until done. CONVECTION OVEN: Bake at 325-350 degrees F with LOW FAN for 45 - 50 minutes or until done. Note(s): Loaves are done when top springs back to light touch. Allow time to cool before packaging.

Serving Suggestions

Once cool, finish loaves with RTU icings or donut sugar. Allow to set before packaging.

Packaging and Storage

Storage Temperature: Keep Frozen at 0°F or below. Case Pack: 18 loaf batters (3 trays of 6)

Allergens

CONTAINS:

Eggs or Egg Derivatives, Milk or Milk Derivatives, Wheat or Wheat Derivatives

FREE FROM:

Crustaceans or Crustacean Derivatives, Fish or Fish Derivatives, Peanuts or Peanut Derivatives

MAY CONTAIN:

Soybeans or Soybean Derivatives, Treenuts or Treenut Derivatives

Country Of Origin

U.S.A.