



Cottage Bakery

44456 - Artisan Ciabatta Flat Loaf

True Artisan bread that is baked using time-honored baking techniques including slow hearth baking on natural stone. Hand scored, with all- natural dough starter and a longer fermentation (+16 hours).



* Benefits

Nutrition Facts

Servings per Container 120
Serving size 1/8 LOAF (57G) (67.33g)

Amount per serving
Calories 170

	% Daily Value*
Total Fat 2.5g	4%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 330mg	14%
Total Carbohydrate 31g	11%
Dietary Fiber 1g	4%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 5g	
Vitamin D 0mg	0%
Calcium 10mg	1%
Iron 2.2mg	12%
Potassium 60mg	1%

* 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.

Ingredients

INGREDIENTS FOR U.S MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, EXTRA VIRGIN OLIVE OIL, SALT, YEAST.

Allergens

Contains:



May Contain:



Handling Suggestions

Keep Frozen

Serving Suggestions

Artisan Ciabatta Loaves are great for signature appetizers, sandwiches or table bread.

Prep & Cooking Suggestions

Step One: Always store bread in the freezer. Bake the bread while still frozen. (Do not thaw) Step Two: Preheat oven to 350F. (Convection Oven bake at 325F). Step Three: Remove bread from case and place on screens or paper-lined pans. Place pan on baking rack. Step Four: Place rack into oven and bake at 350F for 12-16 minutes. Step Five: Rest for 30 minutes before serving to assure center is thawed.

Product Specifications

Brand	Manufacturer	Product Category
Cottage Bakery	Rich Products Corporation	Bread, Baked & Parbaked

MFG #	SPC #	GTIN	Pack	Pack Desc.
18703	44456	00788022004793	15	15/16 oz

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
19.45lb	17.81lb	USA	No	No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
19.69in	13.13in	12.63in	1.89ft3	7x6	270DAYS	-10°F / 0°F



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Nutrition Analysis - By Serving

Calories	170	Total Fat	2.5g	Sodium	330mg
Protein	5	Trans Fats	0g	Calcium	10mg
Total Carbohydrates...	31g	Saturated Fat	0g	Iron	2.2mg
Sugars	0g	Added Sugars	0g	Potassium	60mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

