

Bridgford® French Bakers Loaf Dough, Tray Pack 6210



Product #	6210
GTIN	10047500002506
Case Pack	20/18 oz
Serving Size	1 inch slice
Storage Temperature	0°F
Shelf Life	180 days
Kosher	No

Nutrition Facts

216 servings per container
Serving size 1 Inch Slice (57g)

Amount per serving	
Calories	130
	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 320mg	14%
Total Carbohydrate 25g	9%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 12mg	0%
Iron 1mg	6%
Potassium 44mg	0%

*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

Child Nutrition 1 oz of bread = 1 oz equivalent grain servings.

Product Description Bridgford Bakers Loaf is an 18 oz pre-formed loaf of Yeast Dough ready to pan, proof, and bake. This loaf is great for making sandwiches or for in-store-bake sales.

Benefit of Using this Product 0 grams Trans Fat.

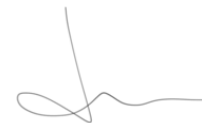
Serving Suggestion Use for sandwiches. Serve full loaf to slice on Bread board. Cut Dough into rolls or smaller loaf sizes.

Preparation and Cooking Instructions Let dough thaw and rise in warm area until double in size. Bake in a preheated 325 degree convection oven for 20 minutes or until golden brown. Remove from oven and pan to cool on wire rack.

Ingredients ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, YEAST; CONTAINS 2% OR LESS OF: SALT, CANE SUGAR, ASCORBIC ACID (VITAMIN C), SHORTENING (PALM OIL, MONO & DIGLYCERIDES, POLYSORBATE 60), WHEAT STARCH, ACETIC ACID, CITRIC ACID, MONOCALCIUM PHOSPHATE, SOY FLOUR, ENZYME, POTASSIUM IODATE, YEAST NUTRIENTS (CALCIUM SULFATE, AMMONIUM SULFATE).

Contains Wheat, Soybean

Shipping Facts	Case Weight	Case Pack	Case Dimensions	Case Cube	Tie/High
	24.0 lbs	20/18 oz	14.4x10.3x9.6	0.824	10/7



Jean Moore, Nutrition Specialist

January 1, 2022