



ROLLS

56082

8" French Roll

Nutrition Facts

12 servings per container
Serving size 1/2 roll (68g)

Amount per serving
Calories 190
% Daily Value*

Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 380mg	17%
Total Carbohydrate 37g	13%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 70mg	6%
Iron 2.2mg	10%
Potassium 60mg	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.

Nutrients	Per 100g
Basic Components	
Calories (kcal)	279.61
Protein (g)	8.85
Carbohydrates (g)	55.46
Dietary Fiber (g)	2.01
Total Sugars (g)	1.94
Added Sugar (g)	0.78
Fat (g)	2.46
Saturated Fat (g)	0.51
Trans Fatty Acid (g)	0.01
Cholesterol (mg)	0
Vitamins	
Vitamin A (IU)	0.35
Vitamin C (mg)	4.2
Vitamin D (mcg)	0
Minerals	
Calcium (mg)	103.81
Iron (mg)	3.28
Potassium (mg)	87.4
Sodium (mg)	569.1

Product Information:

SHELF LIFE AMBIENT: ----- 7 Days

SHELF LIFE FROZEN: ----- 365 Days

MINIMUM GUARANTEED
DISTRIBUTOR SHELF LIFE: -- 120 Days

SLICE: ----- No

WEIGHT: ----- 4.8 oz.

LENGTH: ----- 8"

CASE DIMENSIONS: -- 20.5x16.5x10.25

CASE NET WEIGHT: ----- 14.3 lbs.

CASE GROSS WEIGHT: ---- 16.5 lbs.

CASE CUBE: ----- 2

TI-HI ----- 6x7

CASES PER PALLET: ----- 42

PACK COUNT: ----- 6

PACKS PER CASE: ----- 8

GTIN: ----- 00078296560829

DOT: ----- 623114

CERTIFICATION: -- Kosher and Pareve



Ingredients:



KOSHER & PAREVE

ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CONTAINS LESS THAN 2% OF YEAST, SALT, SOYBEAN OIL, DEXTROSE, CALCIUM SULFATE, ASCORBIC ACID, CALCIUM PEROXIDE, AZODICARBONAMIDE, MONO- AND DIGLYCERIDES, WHEAT GLUTEN, ENZYMES, CALCIUM PROPIONATE (PRESERVATIVE), SOY LECITHIN, YELLOW CORNMEAL. CONTAINS SOY, WHEAT.

Storage, Handling & Shelf Life:

- Keep product frozen until use. Thaw item(s) on an as needed basis. Do not re-freeze or store products in the cooler. Refrigeration increases the staling effect on bread.
- Thawing time for whole case is 7-9 hours. It is faster if items are taken out of the case. Thaw product to ambient temperature and wipe dry any moisture off of the bags.

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