

Dot Foods, Inc

015244 - Bread Flat Naan Garlic 4.4 Oz 6791



Stonefire naan are baked at extremely high heat, in a tandoor oven, just as they were hundreds of years ago. The extremely high heat produces the big bubbles, airy texture and delicious smoky flavour of an authentic Indian naan. Hand stretched and made with the freshest ingredients including traditional, fresh buttermilk and ghee (clarified butter).



Benefits

Ingredients

Enriched wheat flour (wheat flour, niacin, reduced iron, enzyme, ascorbic acid as dough conditioner, thiamine mononitrate, riboflavin, enzyme, folic acid), buttermilk (skim milk, dry buttermilk, bacterial culture), water, soybean and/or canola oil, roasted garlic, cultured wheat flour, eggs, sugar, baking powder (sodium acid pyrophosphate, sodium bicarbonate, cornstarch, monocalcium phosphate), sea salt, ghee (clarified butter), wheat gluten, cilantro, dextrose, dextrin, vegetable fiber, yeast. Contains wheat, milk and eggs. May contain soy and sesame seeds.

Allergens

Contains:





Free From:





Nutrition Facts

Serving Size: 63 Grams Number of Servings per 96

Amount Per S	erving		
Calories: 190		Calories from Fat: 3	5
		% Dail	y Value*
Total Fat 5 g			8%
Saturated F	at 1 g		5%
Trans Fat	O g		
Cholesterol	5 mg		2%
Sodium 430	mg		18%
Total Carbohy	drate 29 g		10%
Dietary Fib	er 1 g		4%
Sugars 2 g	3		%
Protein 6 g			%
	Per Srv		Per Srv
Vitamin A	0%	Vitamin C	0%
Calcium	4%	Iron	10%

	Calories	2,000	2,500
Total Fat	Less than		
Sat. Fat	Less than		
Cholesterol	Less than		
Sodium	Less than		
Total Carbohyd	rate		
Dietary Fib	er		
alories per gram			
at	Carbohydrate		Protein

*Percent DailWalues are based on a 2,000 calorie diet. Your daily

Handling Suggestions

8 naan per package / 6 packages per caseKeep frozen until use.

Serving Suggestions

- use warm Naan sliced into strips in your bread basket- top Naan with fillings, add a second Naan and press in a Panini grill

Prep & Cooking Suggestions

Thaw in the refrigerator overnight (12 hours) or for 3 – 4 hours at room temperature in the plastic bag/ONVECTION OVEN – Preheat convection oven to 400°F (200°C). Sprinkle or mist Naan lightly with water (a small spray bottle works the best), or brush lightly with olive oil. Heat for 1-2 minutes or until hot and serve immediately. BARBECUE OR GRILL – Preheat grill to medium (350°F). Sprinkle or mist Naan lightly with with water (a small spray bottle works the best), or brush lightly with olive oil. Grill for 1 – 2 minutes, turning until heated through, serve immediately. GAS STOVE TOP – Turn gas burner to med low heat. Sprinkle or mist Naan lightly with water (a small spray bottle works the best), or brush lightly with olive oil. Place directly on the gas burner. Turn Naan approximately every 20 seconds, rotating it on the same side around the burner. Heat for 60 seconds and then repeat procedure on other side. Serve

Product Specifications

STONEFIRE		Dot Foods, I	าc	Flatbread & Pitas		
MFG #	SPC#	GTIN Pack		Pack Desc.		
8000783	015244	10876681007839		6 x 8 CT / CS		

Manufacturer

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
14.2 lb	13.2 LB	No	CAN		

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.37 in	11.5 in	11.25 in	1.15 FT3	10x8	360 DAYS	-20°f / -18°f



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Nutrition Analysis

Calories	190 kcal	Total Fat	5 g	Sodium	430 mg
Protein	6 g	Trans Fats	0 g	Calcium	45 µg
Total Carbohydrates•••	29 g	Saturated Fat	1 g	Iron	2 mg
Sugars	2 g	Polyunsaturated Fat		Potassium	74 mg
Dietary Fiber		Monounsaturated Fat		Zinc	
Lactose		Cholesterol•	5 mg	Phosphorus	
Sucrose					
Vitamin A(IU)•		Vitamin D	0 mg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images





