015365 - **Bread Dough Sf Sourdough 89893**

AUTHENTIC RICH IN FLAVOR SAN FRANCISCO SOURDOUGH BREAD





* Benefits

Ingredients

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, CONTAINS LESS THAN 2% OF THE FOLLOWING: SOYBEAN OIL, WHEAT GLUTEN, SALT, DEXTROSE, FUMARIC ACID, SODIUM STEAROYL LACTYLATE, GUAR GUM, SODIUM DIACETATE, LACTIC ACID,

Allergens

Contains:



May Contain:





Nutrition Facts

Servings per Container 192 2OZ(56G/ABOUT11/2inCHSLICE) Serving size (67.2g)

Amount per serving Calories

160

Calonies	100
% Da	ily Value*
Total Fat 2g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 300mg	13%
Total Carbohydrate 30g	11%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 1g Added Sugar	2%
Protein 6g	_
Vitamin D Omca	0%
Vitamin D 0mcg	
Calcium 10mg	1%
Iron 2mg	11%
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.

Handling Suggestions

ENZYMES, ASCORBIC ACID.

Keep Frozen

Serving Suggestions

Bake, used as desired

Prep & Cooking Suggestions

1. THAW DESIRED AMOUNT OVERNIGHT IN RETARDER AT 38 TO 40 F ON PAPER LINED SHEET PAN. COVER WITH PLASTIC 2. REMOVE LOAVES FROM RETARDER AND ROLL CAVES TO DESIRED LENGTH, AND ROVE ON LIGHTLY GREEKED SCREEN PANS, OR PAPER LINED SHEET PAN, LET LOAVES STAND AT ROOM TEMPERATURE FOR 30 MINUTES BEFORE PLACING THEM IN. A PROOFBOX 3. PROOF LOAVES AT 90 TO 95 F AND 85% TO 99% HUMIDITY UNTIL DOUBLE IN SIZE. 4. REMOVE LOAVES FROM PROOFBOX AND LET LOAVES STAND AT ROOM TEMPERATURE FOR 5 TO 10 MINUTES OR UNTIL DRY TO THE TOUCH. THEN APPLY 4 TO 5 SCORES, EACH OVERLAPPING BY 173 OF THE LENGTH. 5. BAKE LOAVES AT 400 F FOR 25 TO 30 MINUTES IN DECK OVER, APPLY STEAM FOR 45 SECONDS. RACK OVEN AT 370 F FOR 30 MINUTES WITH 20 SECONDS STEAM, AND IN A CONVECTION OVEN SPRAY LOAVES WITH WATER AND BAKE AT 375 F FOR 22 MINUTES.

Product Specifications

Brand	Manufacturer	Product Category		
RICH'S	Rich Products Corporation	Bread, Baked & Parbaked		

MFG #	SPC #	GTIN	Pack	Pack Desc.	
89893	015365	00049800898936	24	24 / 19.0 ONZ	

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
30.03lb	28.5lb	No	USA	Yes	No

Shipping Information							
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To	
15.81in	11.56in	9.88in	1.05ft3	10x7	180DAYS	-10°F / 0°F	





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Nutrition Analysis - By Serving

Calories	160	Total Fat	2g	Sodium	300mg
Protein	6	Trans Fats	0g	Calcium	10mg
Total Carbohydrates•••	30g	Saturated Fat	0g	Iron	2mg
Sugars	1g	Added Sugars	1g	Potassium	60mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images









