



RICH'S

015366 - Bread Dough French Wheat

Crusty light bread which contains enriched wheat and whole wheat flour.
Proof-and-bake format.



Nutrition Facts

Servings per Container 192
Serving size 2OZ(56G/ABOUT2inCHSLICE)
(67.2g)

Amount per serving
Calories 150

	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 310mg	13%
Total Carbohydrate 29g	11%
Dietary Fiber 2g	7%
Total Sugars 1g	
Includes 1g Added Sugar	2%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 10mg	1%
Iron 1.9mg	11%
Potassium 140mg	3%

* 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.

* Benefits

Ingredients

INGREDIENTS FOR U.S. MARKET:
ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, WHOLE WHEAT FLOUR, CRUSHED WHEAT, YEAST, CONTAINS LESS THAN 2% OF THE FOLLOWING: WHEAT GLUTEN, SALT, SUGAR, DEXTROSE, POTASSIUM CHLORIDE, ENZYMES, ASCORBIC ACID.

Allergens

Contains:



May Contain:



Handling Suggestions

Keep Frozen

Serving Suggestions

Limited only by your imagination

Prep & Cooking Suggestions

HANDLING INSTRUCTIONS: 1. PANNING: BULK - 12 DOWN ON LINED SHEET PAN. BAKING - (BAGUETTE FRENCH SCREEN PAN) - 4 PAN 18 X 26 SHEET PAN - 3 ACROSS, OR 4 DOWN. BAKE DIRECTLY ON PERFORATED SHEET PAN FOR A CRISPIER CRUST. 2. RETARDING/THAWING: 35 - 38F (2 - 4C), 12 - 18 HOURS ON COVERED RACK. 3. FOR 23" FRENCH: STRETCH TO 22" LENGTH AND PLACE ON PAN. FOR 15" FRENCH: 3 ACROSS PER SHEET PAN. 4. TEMPER/FLOORTIME: 30 MINUTES AT ROOM TEMPERATURE. 5. PROOFING: (95F (35C), 85% R.H.) 40 - 50 MINUTES, TO TEMPLATE. 23" FRENCH-TEMPLATE #32 FOR CHANNEL PAN OR TEMPLATE #41 ON FLAT SHEET PAN, 15" FRENCH-TEMPLATE #34 G. SCORING: 23" FRENCH - STARTING 1" FROM THE END, MAKE FIVE, 1/2" DEEP CUTS DOWN THE LENGTH OF THE LOAF. 15" FRENCH - MAKE FOUR, 1/2" DEEP DIAGONAL CUTS ACROSS THE WIDTH OF THE LOAF. 7. BAKING: RACK OVEN: 375F (190C), 25 - 30 MINUTES; *STEAM - 25 SECONDS. DECK OVEN: 400F (205C), 25 - 30 MINUTES; *STEAM - 30 - 45 SECONDS. CONVECTION OVEN: 325F (160C), 20 - 25 MINUTES; *STEAM - N/A. *OPEN DAMPER AT MID POINT OF BAKING TIME.

Product Specifications

Brand	Manufacturer	Product Category
RICH'S	Rich Products Corporation	Bread Dough

MFG #	SPC #	GTIN	Pack	Pack Desc.
06728	015366	00049800067288	24	24 / / cs

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
31.22lb	29.48lb	No	CAN	Yes	No

Shipping Information

Length	Width	Height	Volume	TlxHI	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	150	Total Fat	1g	Sodium	310mg
Protein	6	Trans Fats	0g	Calcium	10mg
Total Carbohydrates...	29g	Saturated Fat	0g	Iron	1.9mg
Sugars	1g	Added Sugars	1g	Potassium	140mg
Dietary Fiber	2g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

