

Product Code: 01945

FULLY BAKED OVEN FIRED FLATS HERB 6.5 X 6.5 IN SQUARE

A par-baked flatbread produced from high protein wheat flour. Product has golden brown baked color on top dotted by herb and spice particles. There are golden brown grill marks on the bottom.

SPECIFICATIONS & STORAGE





GTIN:	00049800019454
Kosher Certification:	OU
Kosher Status:	NOT KOSHER
Case Count:	120
Master Pack:	CASE
Net Case Weight:	24.75 LB
Gross Case Weight:	26.898 LB
Case Cube:	1.734
Pallet Pattern:	5 Ti x 9 Hi (45 Cases/Pallet)
Serving Size:	1/2 FLAT (46 G)
Shelf Life (Frozen):	365 DAY
Shelf Life (Refrigerated):	0 DAY
Shelf Life (Ambient):	3 DAY
Master Unit Size:	3.3 OZ
Case Dimensions:	23.69IN L x 15.81IN W x 8.0IN H
Item Dimensions:	0 L x 0 W x 0 H

PRODUCT INGREDIENTS

INGREDIENTS FOR U.S MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SOYBEAN OIL, YEAST, CONTAINS LESS THAN 2% OF THE FOLLOWING: NONFAT DRY MILK, SALT, SPICES, SUGAR, TO PRESERVE FRESHNESS (CALCIUM PROPIONATE), SODIUM STEAROVL LACTYLATE, GUAR GUM.

ALLERGENS

CONTAINS: WHEAT, MILK MAY CONTAIN SOY AND SESAME

TIPS & HANDLING

Handling Instructions: 1.) For best results and to prevent product dryness, thaw flatbread at ambient temperature (i.e. 75° F (24° C)). Thawing under refrigeration is not recommended. 2.) To thaw an entire case, remove from the freezer and leave in the original packaging with inner bags sealed. Product will thaw at room temperature in approximately 8 to 12 hours. 3.) To thaw a partial case, remove desired number of bags from the case, then reseal the case and return to the freezer. Keep inner bags sealed. Product will thaw at room temperature in approximately 3 to 6 hours. 4.) For optimal product performance, thawed flatbread should be used within 15 hours. 5.) Thawed product may be microwaved for 15 seconds at medium power to promote elasticity.

Nutrition Facts ² Servings Per Container

Serving Size 1/2 flat (46 g)

Amount Per Serving	
Calories	140
	% Daily Value*
Total Fat 4.5g	6%
Saturated Fat 1g	4%
Trans Fat Og	
Cholesterol Omg	0%
Sodium 230mg	10%
Total Carbohydrate 21g	8%
Dietary Fiber 1g	3%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 4g	8%
	0%
Vitamin D 0.2mcg	2%
	6%
Iron	8%
Potassium 50mg	2%
Thiamin	20%
Riboflavin	10%
Folate	10%
 The % Daily Value (dv) tells you how r a serving of food contributes to a dail 	nuch a nutrient in lv diet. 2.000
calories a day is used for general nut	rition advice.
100g Nutrition Facts	5
Calories	305.724
Calories Calories From Fat	305.724 90.091
Calories From Fat	90.091
Calories From Fat Calories From Fat %	90.091 29.38 %
Calories From Fat Calories From Fat % Calories From Saturated Fat Protein	90.091 29.38 % 15.9759 8.356 G
Calories From Fat Calories From Fat % Calories From Saturated Fat Protein Carbohydrates	90.091 29.38 % 15.9759 8.356 G 45.772 G
Calories From Fat Calories From Fat % Calories From Saturated Fat Protein Carbohydrates Sugars	90.091 29.38 % 15.9759 8.356 G
Calories From Fat Calories From Fat % Calories From Saturated Fat Protein Carbohydrates Sugars Sugar Alcohol	90.091 29.38 % 15.9759 8.356 G 45.772 G 2.032 G 0 G
Calories From Fat Calories From Fat % Calories From Saturated Fat Protein Carbohydrates Sugars Sugar Alcohol Water	90.091 29.38 % 15.9759 8.356 G 45.772 G 2.032 G 0 G 33.606 G
Calories From Fat Calories From Fat % Calories From Saturated Fat Protein Carbohydrates Sugars Sugar Alcohol Water Fat	90.091 29.38 % 15.9759 8.356 G 45.772 G 2.032 G 0 G 33.606 G 10.01 G
Calories From Fat Calories From Fat % Calories From Saturated Fat Protein Carbohydrates Sugars Sugar Alcohol Water Fat Saturates	90.091 29.38 % 15.9759 8.356 G 45.772 G 2.032 G 0 G 33.606 G 10.01 G 1.775 G
Calories From Fat Calories From Fat % Calories From Saturated Fat Protein Carbohydrates Sugars Sugar Alcohol Water Fat Saturates Trans Fat	90.091 29.38 % 15.9759 8.356 G 45.772 G 2.032 G 0 G 33.606 G 10.01 G 1.775 G 0.132 G
Calories From Fat Calories From Fat % Calories From Saturated Fat Protein Carbohydrates Sugars Sugar Alcohol Water Fat Saturates Trans Fat Polyunsaturates	90.091 29.38 % 15.9759 8.356 G 45.772 G 2.032 G 0 G 33.606 G 10.01 G 1.775 G 0.132 G 5.5854 G
Calories From Fat Calories From Fat % Calories From Saturated Fat Protein Carbohydrates Sugars Sugar Alcohol Water Fat Saturates Trans Fat Polyunsaturates Monounsaturates	90.091 29.38 % 15.9759 8.356 G 45.772 G 2.032 G 0 G 33.606 G 10.01 G 1.775 G 0.132 G 5.5854 G 2.229 G
Calories From Fat Calories From Fat % Calories From Saturated Fat Protein Carbohydrates Sugars Sugar Alcohol Water Fat Saturates Trans Fat Polyunsaturates Monounsaturates Cholesterol	90.091 29.38 % 15.9759 8.356 G 45.772 G 2.032 G 0 G 33.606 G 10.01 G 1.775 G 0.132 G 5.5854 G 2.229 G 0.364 MG
Calories From Fat Calories From Fat % Calories From Saturated Fat Protein Carbohydrates Sugars Sugar Alcohol Water Fat Saturates Trans Fat Polyunsaturates Monounsaturates	90.091 29.38 % 15.9759 8.356 G 45.772 G 2.032 G 0 G 33.606 G 10.01 G 1.775 G 0.132 G 5.5854 G 2.229 G
Calories From Fat Calories From Fat % Calories From Saturated Fat Protein Carbohydrates Sugars Sugar Alcohol Water Fat Saturates Trans Fat Polyunsaturates Monounsaturates Cholesterol	90.091 29.38 % 15.9759 8.356 G 45.772 G 2.032 G 0 G 33.606 G 10.01 G 1.775 G 0.132 G 5.5854 G 2.229 G 0.364 MG
Calories From Fat Calories From Fat % Calories From Saturated Fat Protein Carbohydrates Sugars Sugar Alcohol Water Fat Saturates Trans Fat Polyunsaturates Monounsaturates Cholesterol Fiber Minerals Ash	90.091 29.38 % 15.9759 8.356 G 45.772 G 2.032 G 0 G 33.606 G 10.01 G 1.775 G 0.132 G 5.5854 G 2.229 G 0.364 MG 2.016 G 2.255 G
Calories From Fat Calories From Fat % Calories From Saturated Fat Protein Carbohydrates Sugars Sugar Alcohol Water Fat Saturates Trans Fat Polyunsaturates Monounsaturates Cholesterol Fiber Minerals Ash Calcium	90.091 29.38 % 15.9759 8.356 G 45.772 G 2.032 G 0 G 33.606 G 10.01 G 1.775 G 0.132 G 5.5854 G 2.229 G 0.364 MG 2.016 G 2.255 G 118.91 MG
Calories From Fat Calories From Fat % Calories From Saturated Fat Protein Carbohydrates Sugars Sugar Alcohol Water Fat Saturates Trans Fat Polyunsaturates Monounsaturates Cholesterol Fiber Minerals Ash Calcium Iron	90.091 29.38 % 15.9759 8.356 G 45.772 G 2.032 G 0 G 33.606 G 10.01 G 1.775 G 0.132 G 5.5854 G 2.229 G 0.364 MG 2.016 G 2.255 G 118.91 MG 3.338 MG
Calories From Fat Calories From Saturated Fat Protein Carbohydrates Sugars Sugar Alcohol Water Fat Saturates Trans Fat Polyunsaturates Monounsaturates Cholesterol Fiber Minerals Ash Calcium Iron Sodium	90.091 29.38 % 15.9759 8.356 G 45.772 G 2.032 G 0 G 33.606 G 10.01 G 1.775 G 0.132 G 5.5854 G 2.229 G 0.364 MG 2.016 G 2.255 G 118.91 MG 3.338 MG 497.189 MG
Calories From Fat Calories From Saturated Fat Protein Carbohydrates Sugars Sugar Alcohol Water Fat Saturates Trans Fat Polyunsaturates Monounsaturates Cholesterol Fiber Minerals Ash Calcium Iron Sodium Thiamin	90.091 29.38 % 15.9759 8.356 G 45.772 G 2.032 G 0 G 33.606 G 10.01 G 1.775 G 0.132 G 5.5854 G 2.229 G 0.364 MG 2.016 G 2.255 G 118.91 MG 3.338 MG 497.189 MG 0.451 MG
Calories From Fat Calories From Saturated Fat Protein Carbohydrates Sugars Sugar Alcohol Water Fat Saturates Trans Fat Polyunsaturates Monounsaturates Cholesterol Fiber Minerals Ash Calcium Iron Sodium Thiamin Riboflavin	90.091 29.38 % 15.9759 8.356 G 45.772 G 2.032 G 0 G 33.606 G 10.01 G 1.775 G 0.132 G 0.132 G 2.229 G 0.364 MG 2.016 G 2.255 G 118.91 MG 3.338 MG 497.189 MG 0.451 MG 0.292 MG
Calories From Fat Calories From Saturated Fat Protein Carbohydrates Sugars Sugar Alcohol Water Fat Saturates Trans Fat Polyunsaturates Monounsaturates Cholesterol Fiber Minerals Ash Calcium Iron Sodium Thiamin	90.091 29.38 % 15.9759 8.356 G 45.772 G 2.032 G 0 G 33.606 G 10.01 G 1.775 G 0.132 G 5.5854 G 2.229 G 0.364 MG 2.016 G 2.255 G 118.91 MG 3.338 MG 497.189 MG 0.451 MG

13.279 IU

0.357 MG

0.478 MCG

89.9347 MCG

Vitamin A

Vitamin C

Vitamin D

Folic Acid