



Mix, White Bread and Roll, Dairy Free, 50lb

Product Details:

Item Number: 618210
Pack Size: 50 lb
Serving Per Case:
Net Weight: 50 lbs.

Kosher: Yes
Meal Contribution:
Class: Always Available
Shelf Life:
Temperature Class: Dry
Cook State: NA
GTIN-12 UPC:
GTIN-14:

Sales Price Per: NA
Case Price: NA

Ingredients:

Bleached Wheat Flour (Enriched with Malted Barley Flour, Niacin, Iron, Ascorbic Acid, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Soybean Oil (with Citric Acid as a Preservative), Soy Flour, Salt, Yeast, Dough Conditioners (L-Cysteine Hydrochloride, Mono&Diglycerides, Tocopherols, Citric Acid, Ascorbic Acid).

Allergen Statement:

Soy, Wheat. Manufactured in a facility that processes: Egg, Milk, Soy, Tree Nut, and Wheat Ingredients.

Benefits and Suggested Use:

50 lbs of mix will yield approximately 50 loaves using 24 oz dough pieces or approx. 480 dinner rolls (2 1/2 oz)

Nutrition Facts

This is a representation of the nutritional label. The nutritional label on the product may vary.

Serving Size 1.5 oz Dry

Amount Per Serving

Calories 150

% Daily Value *

Total Fat 2g 3%

Saturated Fat 0g 2%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 290mg 13%

Total Carbohydrate 28g 10%

Dietary Fiber 0g 0%

Total Sugars 3g

Incl. Added Sugars 2g 4%

Protein 4g -

Vitamin D 0 mcg 0%

Calcium 20mg 2%

Iron 1mg 4%

Potassium 74mg 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.

National Food Group

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Preparation and Additional Information:

Instructions for Preparation and Cooking:

For 5 lb mix, use 40 oz warm water. Pour water into a mixing bowl and then add mix. Using a dough hook, mix on low speed for 1 minute, then use medium speed for an additional 7 - 10 minutes or until dough cleans sides of bowl. Remove dough from mixing bowl and allow resting for about 5 - 10 minutes. Scale dough into desired sizes for bread loaves or dinner rolls. Allow scaled dough pieces to rest an additional 15 minutes. Place scaled dough into proof box for about 45 minutes - 1 hour. Bake in a preheated oven for about 20 minutes or until golden brown. Allow to cool before cutting.

Logistics Information:

Gross Weight: 51 lbs

Case Dimensions: X X

Pallet Count: 40

The information provided above is, to the knowledge of National Food Group, true and accurate based on information provided to National Food Group; provided that National Food Group does not make any express or implied warranties with respect to any such information shall have no liability for any inaccuracies contained in any such information.

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