



products

BAKED FLATBREADS

# Plain Oven-Fired Flats

6.75" x 6.75" par-baked traditional flatbread.



## specifications

Product Code	01946	Gross Case Weight	26.898 LB
Units Per Case	120	Net Case Weight	24.75 LB
Unit Weight	24.75	Case Dimensions	23.313 IN (L) x 15.438 IN (W) x 7.875 IN (H)
GTIN Case	00049800019461	Pallet	Tiers: 5 High: 9
GTIN Item		Kosher	NOT KOSHER

## nutrition

Nutrition Facts		
serving size: 1/2 flat (47 g)		
Amount Per Serving		
Calories: 130.000		
Calories from Fat: 30.000		
	Per Serving	% Daily Value *
total fat	3.000g	5.00%
saturated fat	0.500g	3.00%
trans fat	0.000g	
cholesterol	0.000mg	0.00%
sodium	260mg	11.00%
carbohydrates	22.000g	7.00%
dietary fiber	1g	3.00%
sugars	1g	
protein	4.000g	

## 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, SUGAR, WHEAT GLUTEN, TO PRESERVE FRESHNESS (CALCIUM PROPIONATE), LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), GUAR GUM, SODIUM STEAROYL LACTYLATE, ENZYME. CONTAINS: WHEAT, MILK MAY CONTAIN SOY AND SESAME

## allergens







Milk, wheat

## storage


- Frozen: 270 days
- Refrigerated: 8 days (tightly covered)
- Ambient: 3 days (tightly covered)

## tips & handling

1. STORE PRODUCT FROZEN AT 0 F (-18 C).
2. 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.
3. 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.
4. 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.
5. FOR OPTIMAL PRODUCT PERFORMANCE, THAWED FLATBREAD SHOULD BE USED WITHIN 15 HOURS.
6. THAWED PRODUCT MAY BE MICROWAVED FOR 15 SECONDS AT MEDIUM POWER TO PROMOTE ELASTICITY.



PRODUCT LOCATOR



Zipcode

SEARCH ▶