

BAKED FLATBREADS

12" x 12" thin, par-baked flatbread that can be used for wraps, melts, crispy appetizers and pizzas.



Product Code	06423
Units Per Case	50
Unit Weight	16.563
GTIN Case	00049800064232
GTIN Item	

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Gross Case Weight	18.028 LB
Net Case Weight	16.563 LB
Case Dimensions	13.81 IN (L) x 12.81 IN (W) x 9.62 IN (H)
Pallet	Tiers: 9 High: 7
Kosher	NOT KOSHER

Nutrition Facts		
serving size: 1/3 FLAT (50 G)		
Amount Per Serving		
Calories:	170.000	
Calories from Fat:	50.000	
	Per Serving	% Daily Value *
total fat	5.000g	8.00%
saturated fat	1.000g	5.00%
trans fat	0.000g	
cholesterol	0.000mg	0.00%
sodium	270mg	12.00%
carbohydrates	25.000g	8.00%
dietary fiber	1g	4.00%
sugars	2g	
protein	4.000g	

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, NONFAT DRY MILK, HONEY, CONTAINS LESS THAN 2% OF THE FOLLOWING: SALT, YEAST, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), GUAR GUM, SODIUM STEAROYL LACTYLATE, ENZYME. CONTAINS: WHEAT, MILK MAY CONTAIN SOY AND SESAME

wheat

Shelf life

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

KEEP FROZEN AT 0°F OR BELOW.

1. FOR BEST RESULTS AND TO PREVENT PRODUCT DRYNESS,

THAW FLAT BREAD AT AMBIENT TEMPERATURE (75°F OR 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 FLAT BREAD SHOULD BE USED WITHIN 15 HOURS.
5. THAWED PRODUCT MAY BE MICROWAVED FOR 15 SECONDS AT MEDIUM POWER TO PROMOTE ELASTICITY.



PRODUCT LOCATOR

Zipcode

SEARCH ►