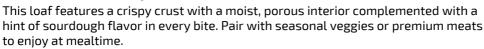


Bakery de France

100337 - Country French Batard







* Benefits

This loaf features a crispy crust with a moist, porous interior complemented with a hint of sourdough flavor in every bite. Pair with seasonal veggies or premium meats to enjoy at mealtime.

Ingredients

Unbleached, Unbromated Wheat Flour (Malted Barley Flour, Niacin, Iron (reduced), Thiamine Mononitrate, Riboflavin, and Folic Acid), Filtered Water, Levain (Wheat flour, Water), Rye Flour, Contains 2% or less of: Sea Salt, Yeast, Malt.

A Allergens

Contains:



Free From:











Nutrition Facts

Servings per Container Serving size 56.0g (56g)

Amount per serving **Calories**

120

| % Da | ily Value* |
|-------------------------|------------|
| Total Fat 0g | 0% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Cholesterol 0mg | 0% |
| Sodium 300mg | 13% |
| Total Carbohydrate 25g | 9% |
| Dietary Fiber 1g | 5% |
| Total Sugars 0g | |
| Includes 0g Added Sugar | 0% |
| Protein 4g | |
| | |
| Vitamin D 0mcg | 0% |
| Calcium 10mg | 0% |
| Iron 1.5mg | 8% |
| Potassium 40mg | 0% |
| | |

* 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.

Handling Suggestions

Retail End user: Consume within 2 days of purchase. Store at room temperature in dry conditions and in the original packaging

Serving Suggestions

Pair with seasonal veggies or premium meats to enjoy at mealtime.

Prep & Cooking Suggestions

Thaw product and Bake at 10-12 minutes in a preheated rack oven at 400F, or until desired color is achieved. If possible, add steam for 10 seconds at the beginning of baking to provide an extra shine.

Product Specifications

| Brand | | | | Manufacturer | | | |
|-------|------------------|-------|--------|--------------------------------|------|------------|--|
| | Bakery de France | | | International Food Corporation | | | |
| L | JPC | MFG # | SPC# | GTIN | Pack | Pack Desc. | |
| | | F5550 | 100337 | 00048556055501 | | 16/16 OZ | |
| | | | | | | | |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 18lb | 16lb | United States | Yes | |

| Shipping Information | | | | | | |
|----------------------|-------|--------|---------|-------|------------|----------------------|
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |
| 24.38in | 16in | 8.75in | 1.98ft3 | 10x5 | 237days | -5°F / -2°F |





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This loaf features a crispy crust with a moist, porous interior complemented with a hint of sourdough flavor in every bite. Pair with seasonal veggies or premium meats to enjoy at mealtime.

Nutrition Analysis - By Measure

| Calories | 120 | Total Fat | 0g | Sodium | 300mg |
|---------------------|-----|---------------------|------|----------------|-------|
| Protein | 4 | Trans Fats | 0g | Calcium | 10mg |
| Total Carbohydrates | 25g | Saturated Fat | 0g | Iron | 1.5mg |
| Sugars | 0g | Added Sugars | 0g | Potassium | 40mg |
| Dietary Fiber | 1g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 0mg | | |
| Vitamin A(IU)• | | Vitamin D | 0mcg | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | | Folate | | Riboflavin | |
| Magnesium | | Vitamin B-6 | | Vitamin B-1 2• | |
| Monosodium | | Sulphites | | Nitrates | |

| 0 | Additional Images | | | | | | | |
|---|-------------------|--|--|--|--|--|--|--|
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