

#### Laromme

#### 1801383 - Raisin Challah Round



RAISIN CHALLAH TO ENHANCE YOUR HOLIDAY OR SHABBAT! Celebrate Shabbat or any party with Laromme kosher raisin bread! we combine the perfect ratio of freshly sifted flour, sugar, whole eggs, yeast, and raisins to create a premium raisin challah that tastes better than any bread you've ever tasted!



#### \* Benefits

Laromme Round Raisin Challah bread

Ingredients	▲ Allergens
Wheat flour, water, sugar, eggs, raisins, soybean oil, yeast, pumpkin puree, saalt, wheat gluten, monoglycerides, guar gum. [English]	Contains:  O eggs soy wheat  Free From:  Grustaceans fish milk peanuts  See sesame tree nuts

# **Nutrition Facts**

Servings per Container 20 Serving size 1.50Z

Amount per serving Calories

130

% [	Daily Value*
Total Fat 3.5g	4%
Saturated Fat 0.5g	3%
<i>Trans</i> Fat 0g	
Cholesterol 30mg	10%
Sodium 150mg	7%
Total Carbohydrate 22g	8%
Dietary Fiber 1g	3%
Total Sugars 7g	
Includes 7g Added Sugar	%
Protein 3g	_
Vitamin D 0.1mcg	0%
Calcium 10mg	0%
Iron 0.5mg	2%
Potassium 70mg	2%

\* 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.

Manufacturer

# Handling Suggestions

shelf stable UNIT UPC: 870625009906

#### Serving Suggestions

use for french toast , toast, sandwiches and snacks

# Prep & Cooking Suggestions

no preparation



## **Product Specifications**

Brand

Laromme			Blochs	Best Inc	
UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.

0.0	MFG #	51 6 11	GIIN	Раск	Pack Desc.
870625009906	191383	1801383	00870625009906		14/15 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
15lb	13.13lb	United States	Yes	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
24in	19in	8.8in	2.32ft3	4x10	238days	-5°F / -2°F





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# Nutrition Analysis - By Measure

Calories	130	Total Fat	3.5g	Sodium	150mg
Protein	3	Trans Fats	0g	Calcium	10mg
Total Carbohydrates	22g	Saturated Fat	0.5g	Iron	0.5mg
Sugars	7g	Added Sugars	7g	Potassium	70mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)•		Vitamin D	0.1mcg	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		

