



Europastry
532900 - Provenzal Large Bread Par Baked

Our Provenzal Bread now with more weight. A unique and authentic bread made with half hydration process and decorated with semolina. Par baked option that gives a fresh in store aroma.



* Benefits

Our Provenzal Bread now with more weight. A unique and authentic bread made with half hydration process and decorated with semolina. Par baked option that gives a fresh in store aroma. Vegan product. Bread able to hold hot and cold ingredients including your favorite meats, cheese and veggies. Premium European bread that will increase the average ticket at store level.

Ingredients

WHEAT FLOUR, WATER, DURUM WHEAT MEAL, SALT, INACTIVE SOURDOUGH (FERMENTED WHEAT FLOUR), YEAST, TREATMENT AGENT (E300)
CONTAINS: WHEAT. MAY CONTAIN TRACES OF: SOY, MILK, MUSTARD

⚠ Allergens

Contains:



Free From:



Nutrition Facts

Servings per Container 104
Serving size 61.0g (61g)

Amount per serving
Calories 190

% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	0%
Sodium 410mg	18%
Total Carbohydrate 36g	13%
Dietary Fiber 2g	7%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	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

Bakery or Restaurant: Keep frozen at 0 degrees F until ready to use.
Consumer: Best used same day as purchased. Keep in closed poly bag to retain freshness.

Serving Suggestions

- 1.) Artisan style bread used to make your own sandwich with a wide variety of deli meats, vegetables and cheese.
- 2.) Toast and apply butter for lunch or afternoon snack.
- 3.) Slice in small portions to use in a bread basket with dipping oil.

Prep & Cooking Suggestions

- 1.Keep frozen until ready to use.
- 2.Thaw for 15 - 20 minutes at room temperature. (Do not refrigerate as this will dry out product)
- 3.Place in oven at 375 - 410 degrees F and bake for approximately 15-20 minutes.
- 4.Cool completely before packaging.

📄 Product Specifications

Brand	Manufacturer	Product Category
Europastry	Europastry USA Inc	Bread, Baked & Parbaked

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	53290	532900	08424465532906		26/10.2 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
18.32lb	16.62lb	Spain	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
23.23in	15.35in	11.18in	2.31ft3	7x5	182days	-2°F / -5°F



Europastry
532900 - Provenzal Large Bread Par Baked

Our Provenzal Bread now with more weight. A unique and authentic bread made with half hydration process and decorated with semolina. Par baked option that gives a fresh in store aroma.



Nutrition Analysis - By Measure

Calories	190	Total Fat	1.5g	Sodium	410mg
Protein	7	Trans Fats		Calcium	0mg
Total Carbohydrates...	36g	Saturated Fat	0g	Iron	0mg
Sugars	0g	Added Sugars	0g	Potassium	0mg
Dietary Fiber	2g	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-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

