



ROTELLA

200151 - Bread Hoagie Solid White 8.5 Inch S/O

An extra large hoagie with the yeasty flavor of a traditional Italian bread and a tight crumb that is excellent for toasted and fresh subs.



Nutrition Facts

Servings per Container 8
Serving size 1/2 Roll (2.44oz)

Amount per serving
Calories 170

| % Daily Value* | |
|-------------------------|-----------|
| Total Fat | 0.5g 1% |
| Saturated Fat | 0g 0% |
| Trans Fat | 0g |
| Cholesterol | 0mg 0% |
| Sodium | 390mg 17% |
| Total Carbohydrate | 33g 12% |
| Dietary Fiber | 4g 14% |
| Total Sugars | 1g |
| Includes 1g Added Sugar | 2% |
| Protein | 7g |
| Vitamin D | 0mcg 0% |
| Calcium | 96mg 7% |
| Iron | 2mg 11% |
| Potassium | 65mg 1% |

* 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.

* Benefits

Rotella's Italian Bakery is committed to exceptional service and industry-leading fill rates that ensures minimal disruptions keeping your kitchen running smoothly while delivering a delightful dining experience. Rotella's breads and rolls are meticulously crafted with rigorous quality control, guaranteeing consistent flavor and quality. Frozen until ready for use with a shelf life of 365 days. Large Italian style hoagie with a rich yeasty flavor and tight crumb. Yeasty flavor and elastic crust give this rustic large hoagie a perfect fit for everything from bratwursts to hot beef sandwiches.

Ingredients

Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Yeast, Wheat Gluten, Salt, Granulated Sugar, Calcium Propionate (to retain freshness), Dough Improver (Malted Wheat Flour, Enzymes and 2% or Less of Ascorbic Acid), Ascorbic Acid

Allergens

Contains:



May Contain:



Free From:



Handling Suggestions

Case items contain plastic bag packages. Keep FROZEN at -15 to -5 degrees Fahrenheit for up to 365 days. Thawed product should be kept at room temperature.

Serving Suggestions

1/2 Roll ROOM TEMPERATURE - OPEN AND SERVE, FOR CRUSTY OR HOT - BAKE IN OVEN AT 400 DEGREES FOR 3-5 MINUTES

Prep & Cooking Suggestions

At Room Temperature, open and serve. For crusty or hot, bake in preheated oven at 400 Degrees for 3-5 minutes.

Product Specifications

| Brand | Manufacturer |
|---------|--------------------------|
| ROTELLA | ROTELLA'S ITALIAN BAKERY |

| MFG # | SPC # | GTIN | Pack | Pack Desc. |
|-------|--------|----------------|------|------------|
| 00321 | 200151 | 10075192003211 | 32 | 32/4.87 OZ |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 11.54oz | 9.74oz | USA | Yes | No |

| Shipping Information | | | | | | |
|----------------------|---------|--------|---------|-------|------------|----------------------|
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |
| 24.25in | 19.75in | 5.88in | 1.63ft3 | 1x1 | 0DAYS | 0°F / 32°F |



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Nutrition Analysis - By Serving

| | | | | | |
|------------------------|--------|---------------------|------|----------------|--------|
| Calories | 170 | Total Fat | 0.5g | Sodium | 390mg |
| Protein | 7 | Trans Fats | 0g | Calcium | 96mg |
| Total Carbohydrates... | 33g | Saturated Fat | 0g | Iron | 2mg |
| Sugars | 1g | Added Sugars | 1g | Potassium | 65mg |
| Dietary Fiber | 4g | Polyunsaturated Fat | 0g | Zinc | 0 |
| Lactose | | Monounsaturated Fat | 0g | Phosphorus | |
| Sucrose | | Cholesterol | 0mg | | |
| Vitamin A(IU)• | 0 | Vitamin D | 0mcg | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | 4.65mg | Folate | 77mg | Riboflavin | 0.19mg |
| Magnesium | | Vitamin B-6 | | Vitamin B-1 2• | |
| Monosodium | | Sulphites | | Nitrates | |

Additional Images

