



La Brea Bakery  
63045026 - Three Cheese Semolina

A hearth baked loaf with a pronounced cheese flavor profile, this breads is made with a small quantity of levain, which creates the mild taste o f long natural fermentation. The loaf is topped with Asiago cheese and the bottom is lightly dusted with white cornmeal.



Nutrition Facts

Servings per Container 8  
Serving size 1/8LOAF (57g)

Amount per serving  
Calories 170

% Daily Value*	
Total Fat 2.5g	3%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 400mg	17%
Total Carbohydrate 29g	11%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 0g Added Sugar	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 70mg	5%
Iron 1.6mg	9%
Potassium 70mg	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

Not Bioengineered

Ingredients

INGREDIENTS: UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SEMOLINA, SOUR CULTURE, ASIAGO MEDIUM CHEESE (PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES), ASIAGO FRESH CHEESE (PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES), CONTAINS 2% OR LESS OF: ROMANO CHEESE (PASTEURIZED COW'S MILK, CHEESE CULTURE, SALT, ENZYMES), SALT, PARMESAN CHEESE (PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES), MALTODEXTRIN, WHEY (MILK), NATURAL FLAVORS, YEAST, ASCORBIC ACID.CONTAINS: MILK, WHEAT.MADE IN A FACILITY THAT ALSO PROCESSES SOY AND TREE NUTS (PECANS AND WALNUTS).

⚠ Allergens

Contains:

milk wheat

Handling Suggestions

Frozen parbaked loaves are bulk packed in a cardboard case lined with a poly bag. Liner is folded over to cover loaves. A kit of 12 retail bags is included in the case. Case is taped closed on top and bottom. Net weight as seen on case label is based on minimum weight of frozen piece x number of pieces. Keep Frozen; Shelf Life After Bake: 1 day; After Bake Storage Type: Ambient;

Serving Suggestions

Allow product to cool for 20 minutes before bagging, slicing or serving.

Prep & Cooking Suggestions

BAKING INSTRUCTIONS: Bake at 375F (190C). Bake Time from Frozen\* (Recommended): 20 - 22 minutes Bake Time from Thaw: 15 - 18 minutes After baking cool for 15 minutes before serving. \*Times and temperatures are dependent upon size of the item and oven conditions.

Product Specifications

Brand	Manufacturer
La Brea Bakery	Aspire Bakeries

MFG #	SPC #	GTIN	Pack	Pack Desc.
52480	63045026	10781421524807		cs

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
15.5lb	13.5lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
23.63in	15.75in	7.69in	1.66ft3	5x12	274DAYS	-10°F / 10°F



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Nutrition Analysis - By Serving

Calories	170	Total Fat	2.5g	Sodium	400mg
Protein	6	Trans Fats	0g	Calcium	70mg
Total Carbohydrates...	29g	Saturated Fat	1.5g	Iron	1.6mg
Sugars	1g	Added Sugars	0g	Potassium	70mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	5mg		
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	

Additional Images



INGREDIENTS: UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE, MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, DURUM FLOUR, SEMOLINA, ASIAGO FRESH CHEESE (PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES), ASIAGO MEDIUM CHEESE (PASTEURIZED MILK, CHEESE CULTURE, SALT, ENZYMES), SOUR CULTURE, ROMANO CHEESE (PASTEURIZED COW'S MILK, SALT, CHEESE CULTURE, ENZYMES), CONTAINS 2% OR LESS OF: PARMESAN CHEESE (MILK, SALT, CHEESE CULTURE, ENZYMES), SALT, MALTODEXTRIN, WHEY, YEAST, NATURAL FLAVORS, ASCORBIC ACID (ADDED AS A DOUGH CONDITIONER).

CONTAINS: MILK, WHEAT.

MADE IN A FACILITY THAT ALSO PROCESSES SOY AND TREE NUTS (PECANS AND WALNUTS).

