



**RICH'S**  
**63111100 - Simply Italian Bread Dough**

A light crusty yeast-raised bread with a soft interior texture. Shape is typically shorter and plumper than French bread. Proof-and-bake format.



\* Benefits

Ingredients

INGREDIENTS FOR U.S. MARKET:  
ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, CONTAINS LESS THAN 2% OF THE FOLLOWING: SOYBEAN OIL, SALT, SUGAR, POTASSIUM CHLORIDE, ENZYME, ASCORBIC ACID.

⚠ Allergens

**Contains:**



**May Contain:**



**Nutrition Facts**

Servings per Container **192**  
Serving size **2OZ(56G/ABOUT13/4inCHSLICE)**  
(67.2g)

Amount per serving  
**Calories 150**

% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 320mg	14%
Total Carbohydrate 30g	11%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 1g Added Sugar	2%
Protein 5g	
Vitamin D 0.5mcg	3%
Calcium 10mg	1%
Iron 2mg	11%
Potassium 100mg	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.

Handling Suggestions

Keep Frozen

Serving Suggestions

Use dough for pizza or salad bowls

Prep & Cooking Suggestions

1. PLACE LOAVES OF FROZEN BREAD ON PAPER LINED SHEET PANS. 2. COVER WITH PLASTIC, PLACE IN RETARDER AND DEFROST OVERNIGHT. 3. REMOVE FROM RETARDER, SHAPE INTO DESIRED LENGTHS. 4. PLACE 3 OR 4 LOAVES ON PAPER LINED SHEET PAN OR SCREEN PAN AND LET STAND FOR 15-30 MINUTES AT ROOM TEMPERATURE. 5. EGG WASH BREAD, IF DESIRED. SPRINKLE WITH SESAME SEEDS, POPPY SEEDS OR LEAVE PLAIN. 6. PROOF UNTIL DOUBLE IN SIZE. 7. SLIT EACH LOAF WITH DIAGONAL CUTS, OR CUT ONCE LENGTHWISE DOWN THE LOAF. 8. BAKE 400F (205C) FOR APPROXIMATELY 30-45 MINUTES OR UNTIL GOLDEN BROWN.

✍ Product Specifications

Brand	Manufacturer
RICH'S	Rich Products Corporation

MFG #	SPC #	GTIN	Pack	Pack Desc.
03041	63111100	00049800030411	24	24 / 19.0 ONZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
30.03lb	28.5lb	USA	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.81in	11.56in	8.13in	0.86ft3	10x8	180DAYS	-10°F / 0°F





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Nutrition Analysis - By Serving

Calories	150	Total Fat	1.5g	Sodium	320mg
Protein	5	Trans Fats	0g	Calcium	10mg
Total Carbohydrates...	30g	Saturated Fat	0g	Iron	2mg
Sugars	1g	Added Sugars	1g	Potassium	100mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0.5mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

