



INFORMATION

82251 Long Ciabatta Cristal Bread

KEY ATTRIBUTES



HANDLING



- Property Remove from freezer and place loaves on clean pan on covered rack. Allow to thaw completely, about 15 20 minutes.

 (Do not place in cooler refrigeration will dry out product).
- Even For a crisp crust, place in oven at 375 400°F. Bake for approximately 4 to 6 minutes.

PRODUCT DETAIL SHEET

DESCRIPTION	Long Ciabatta Cristal Bread
ITEM CODE #	82251
BRAND	EuroClassic Europastry
CASE PACK	12 pcs.
UNIT WEIGHT	13.76 oz.
PACK CONFIGURATION	Bulk Pack
CASE UPC #	0-76489-82251-8
CASE GTIN #	084-24465-82251-9
RETAIL UPC #	Not Applicable
NET CASE WEIGHT	10.32 lbs.
GROSS CASE WEIGHT	11.82 lbs.
CASE CUBE	2.26
CASE DIMENSIONS (L x W x H)	23.19" x 15.31" x 11.02"
BLOCK (cases per layer)	5
TIER (# of layers per pallet)	7
FROZEN SHELF LIFE	450 days
AMBIENT SHELF LIFE	1 day
STORAGE TEMPERATURE	KEEP FROZEN AT 0° F
DATE CODING	Production and Best Use By dates Calendar Format MM/DD/YY
KOSHER CERTIFICATION	Non-Kosher
COUNTRY OF ORIGIN	Product of Spain
ADDITIONAL ATTRIBUTES	Fully Baked Clean Label Vegan Olive Oil Vegetarian 100% Natural

DDITIONAL ATTRIBUTES Fully Baked | Clean Label | Vegan Olive Oil | Vegetarian | 100% Natural Contains Sourdough

INGREDIENTS & NF

INGREDIENTS: WHEAT FLOUR, WATER, WHEAT SOURDOUGH (FERMENTED WHEAT FLOUR), SALT, YEAST, OLIVE OIL, MALTED WHEAT FLOUR.

CONTAINS: WHEAT.

 $\begin{array}{l} \textbf{MAY CONTAIN:} \ EGGS, SOY, \ \textbf{MILK}, \ \textbf{SESAME}, \ \textbf{TREE NUTS} \\ \textbf{(HAZELNUTS, WALNUTS)}. \end{array}$

& europastry

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