

BUN, ITALIAN SUB 7"

Traditional sub bun with soft, chewy, tender crumb and thin, crisp crust.



ITEM #: 5034 | NET WT: 4oz | PACK SIZE: 48/case

INSTRUCTIONS:

- Keep bread frozen until needed.
- When ready, remove breads for daily production, place loaves on parchment paper/pan and allow to THAW at room paper temperature for 1-2 hours.
- Once completely thawed, move buns to prep station.
- At the end of the day, pull all unsold bread. Place into a poly bag & seal.
- Merchandise the next morning in poly bag on a shelf or table.
- Do not place the "day-old" bread on your bread bar!



THAW, PREP & SELL

INGREDIENTS:

Flour (wheat flour, malted barley flour), water, sugar, canola oil, contains less than 2% of each of the following: sea salt, and dried yeast. Contains Wheat.
Made on share equipment with Milk, Egg and Tree Nuts. Made in a facility that processes peanuts.



Nutrition Facts

Serving Size 1 bun (113g/4oz)
Servings Per Container 1

Amount Per Serving

Calories 300 **Calories from Fat** 35

% Daily Value*

Total Fat 4g **6%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 800mg **34%**

Total Carbohydrate 57g **19%**

Dietary Fiber 2g **9%**

Sugars 0g

Protein 5g

Vitamin A 0% • Vitamin C 0%

Calcium 2% • Iron 6%

Thiamin 20% • Riboflavin 10%

Niacin 10% • Folate 15%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrates 4 • Protein 4

For more information, serving suggestions and recipes, contact Companion Customer Care at:

314.352.4770 | customer care@companionstl.com | companionbaking.com