

BREAD, ITALIAN BATARD

Long fermentation and stone hearth baking gives this traditional Italian bread a slightly sour flavor that marries wonderfully with roasted meats and veggies.

ITEM #: 9832 | NET WT: 14oz | PACK SIZE: 15/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 temperature for 1-2 hours.
- Pre-heat oven to 375 degrees.
- Bake 5-10 minutes until crust is refreshed & product is warm throughout.
- Allow bread to cool completely before moving to bread 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!

INGREDIENTS:

Flour (wheat flour, malted barley flour), water, semolina flour, contains less than 2% of each of the following: sea salt, dried yeast and dried malt. Contains Wheat.
Made on shared equipment with milk, egg and tree nuts. Made in a facility that processes peanuts.

SERVING SUGGESTIONS:

Perfect as an accompaniment to dinner or makes a great addition to any antipasti platter.

BAKE THE PERFECT LOAF:

Take into account that oven temperatures will vary. Watch closely until you have the suitable time and temperature for baking the perfect loaf!



Perfectly Baked



Overly Baked



BAKING TEMPERATURE 375°

BAKE TIME 5-10 MINUTES

THAW, PREP & BAKE

Nutrition Facts	
Serving Size: 2 oz (2g)	
Servings Per Container: 7	
Amount Per Serving	
Calories 150	Calories from Fat 0
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 410mg	17%
Total Carbohydrate 31g	10%
Dietary Fiber 1g	4%
Sugars 0g	
Protein 4g	
Vitamin A 0%	Vitamin C 2%
Calcium 0%	Iron 2%
* 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

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

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