

# BREAD, RAISIN WALNUT

Our Italian country bread, loaded with raisins and walnuts, is a favorite for toasting and enjoying any time of the day.



ITEM #: 9865 | 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 paper 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!



**BAKING TEMPERATURE 375°**

**BAKE TIME 5-10 MINUTES**

**THAW, PREP & BAKE**

## INGREDIENTS:

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

## SERVING SUGGESTIONS:

Drizzle honey over toast or simply pair with mild, hard cheeses and a glass of red wine for a late night snack.

## 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**

## Nutrition Facts

Serving Size 2oz (57g/1-1/4in slice)  
Servings Per Container 7

Amount Per Serving	
<b>Calories</b> 170	Calories from Fat 40
<b>% Daily Value*</b>	
<b>Total Fat</b> 4.5g	<b>7%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 280mg	<b>12%</b>
<b>Total Carbohydrate</b> 28g	<b>9%</b>
Dietary Fiber 2g	<b>7%</b>
Sugars 4g	
<b>Protein</b> 5g	
Vitamin A 0%	Vitamin C 0%
Calcium 0%	Iron 4%

\* 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](mailto:customer care@companionstl.com) | [companionbaking.com](http://companionbaking.com)