

ROLL, CIABATTA

A wonderful roll with an open crumb and a deep, earthy flavor.



ITEM #: 9896 | NET WT: 2.5oz | PACK SIZE: 96/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 3-8 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 3-8 MINUTES

THAW, PREP & BAKE

INGREDIENTS:

Flour (wheat flour, malted barley flour), water, contains less than 2% of the following: sea salt and dried yeast. 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 surrounding your favorite sandwich stuffings.

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 1 roll (71g/2.5oz)			
Servings Per Container 1			
Amount Per Serving			
Calories	170	Calories from Fat	10
% Daily Value*			
Total Fat	1g		1%
Saturated Fat	0g		0%
Trans Fat	0g		
Cholesterol	0mg		0%
Sodium	470mg		20%
Total Carbohydrate	35g		12%
Dietary Fiber	1g		5%
Sugars	0g		
Protein	6g		
Vitamin A	0%	•	Vitamin C 0%
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
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