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# **OPEN TOP 3/4" TEXAS TOAST**

#### **Product Number:**

00134

# **Product Dimensions (In Inches):**

Length: 12.500 0.250 Inches Width: +/-5.000 0.500 Inches Height: 4.000 +/-0.500 Inches Diameter: 0.000 +/-0.000 Inches

#### Sliced:

Useable Slices: 15
Thickness: 0.75
Scored Top: No
Toppings: No

#### Packaging:

Pieces per Pack: 1
Packages per Case: 6
Cases per Pallet: 48
Cases per Layer (TI): 4
Cases Stacked High (HI): 12

Case Length: 24.250 Inches
Case Width: 19.375 Inches
Case Height: 5.875 Inches

Case Cube: 1.60

GTIN: 10075192001347

## Weight:

Net Weight per Package: 28.81 Ozs Gross Weight per Case: 12.57 Lbs Net Weight per Case: 10.80 Lbs

#### Shelf Life:

At Room Temp: 4 Days
At Refrigerator Temp: 7 Days
At Freezer Temp: 12 Months

## **Kosher Dietary Law:**

Kosher Certified: No







# **Nutrition Facts**

15 servings per container
Serving size 1 Slice 48g

Amount per serving

**140** 

0%

Calories	170
%	Daily Value*
Total Fat 2.5g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 250mg	11%
Total Carbohydrate 24g	9%
Dietary Fiber <1g	4%
Total Sugars 2g	
Includes <1g Added Sugars	2%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 68mg	6%
Iron 2mg	10%

<sup>\*</sup>The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

#### Ingredients Description

Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Fully Refined Soybean Oil, Yeast, Granulated Sugar, Salt, Wheat Gluten, Calcium Propionate (to retain freshness), Dough Improver (Malted Wheat Flour, Enzymes and 2% or Less of Ascorbic Acid), Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin , Folic Acid), Contains Less Than 2% of Enzymes

Potassium 45mg

CONTAINS: WHEAT. MAY CONTAIN: SESAME.