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## KAISER LARGE

### Product Number:

01610

### Product Dimensions (In Inches):

Length:	0.000	+/-	0.000	Inches
Width:	0.000	+/-	0.000	Inches
Height:	2.250	+/-	0.250	Inches
Diameter:	5.000	+/-	0.500	Inches

### Sliced:

Sliced Thru:	Yes
Hinged:	No
Scored Top:	KAISER
Toppings:	No

### Packaging:

Pieces per Pack:	12
Packages per Case:	3
Cases per Pallet:	52
Cases per Layer (TI):	4
Cases Stacked High (HI):	13
Case Length:	24.250 Inches
Case Width:	19.375 Inches
Case Height:	5.875 Inches
Case Cube:	1.60
GTIN:	10075192016105

### Weight:

Net Weight per Package:	42.48	Ozs
Gross Weight per Case:	9.73	Lbs
Net Weight per Case:	7.97	Lbs

### Shelf Life:

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

### Kosher Dietary Law:

Kosher Certified: Yes



## Nutrition Facts

24 servings per container

**Serving size** 1/2 Roll 50g

Amount per serving

**Calories** 140

% Daily Value\*

**Total Fat** 2g 3%

Saturated Fat 0g 0%

Trans Fat 0g

**Cholesterol** 0mg 0%

**Sodium** 260mg 11%

**Total Carbohydrate** 25g 9%

Dietary Fiber <1g 4%

Total Sugars <1g

Includes <1g Added Sugars 2%

**Protein** 5g

Vitamin D 0mcg 0%

Calcium 72mg 6%

Iron 2mg 10%

Potassium 50mg 2%

\* 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, Yeast, Fully Refined Soybean Oil, Granulated Sugar, Wheat Gluten, Salt, Calcium Propionate (to retain freshness), Dough Improver (Malted Wheat Flour, Enzymes and 2% or Less of Ascorbic Acid), Yellow Corn Flour, Colors (Turmeric, Paprika), and 2% or Less of Each of the Following: Natural Flavor

CONTAINS: WHEAT.

MAY CONTAIN: SESAME.

Contains a bioengineered food ingredient.