



Texas Toast Garlic Bread

Product Specifications:

DI Code	DOT Code	UPC	Pack Size	Case Dimension	Net. Weight	Gross Weight	Cube	Cases Pallet
300778	542763	03007413007784	168 ct	24.25 x 19.75 x 5.87	17.75	19.51	1.63	270

Length	Width	Height	Diameter	TI X HI	Shelf Life	Storage Temp
4 1/2"	3/4"	3 3/4"		4 x 11	270	Frozen

Nutrition Facts

Serving Size 2 oz (57g)
Servings Per Container 1

Amount Per Serving

Calories 140 Calories from Fat 120

% Daily Value*

Total Fat 14g **22%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 280mg **12%**

Total Carbohydrate 1g **0%**

Dietary Fiber 0g **0%**

Sugars 1g

Protein 4g

Vitamin A 0% • Vitamin C 0%

Calcium 8% • Iron 8%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

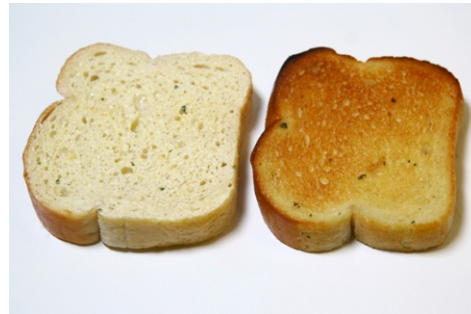
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

Ingredients:

Bread: bleached enriched flour (malted barley flour, niacin, reduced iron, Thiamine mononitrate, riboflavin folate). Water, vegetable oil (soybean and/or cottonseed oil). Yeast, salt, high fructose corn syrup, enriched wheat flour (flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Datem, vegetable shortening (Partially hydrogenated soybean oil , TBHQ added to preserve freshness), contains less than 2% of the following, ascorbic acid, l-cysteine hydrochloride, azodicarbonamide, enzymes, calcium peroxide, calcium propionate, enzyme. Garlic flavored toppings: Liquid and partially hydrogenated soybean oil, water, salt, lecithin, monoglycerides, sodium, benzoate (a preservative), citric acid, natural flavor, artificial flavor, beta-carotene, vitamin A palmitate, calcium disodium EDTA (to protect flavor), parsley flakes.



Cooking Instructions:

Preheat oven to 425 degrees. Place bread on a pan sprayed with non-stick coating. Place on middle oven rack. Bake 8 to 10 minutes.