

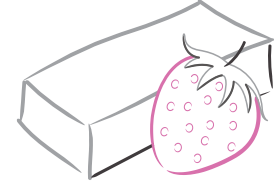


Braided Bread

NATURALLY AND ARTIFICIALLY FLAVORED

Strawberry & Cream Cheese Filling

NATURALLY AND ARTIFICIALLY FLAVORED



Nutrition Facts			
Serving Size 1/12 loaf with icing (57g/2oz)			
Servings Per Container 12			
Amount Per Serving			
Calories 150	Calories from Fat 25		
%Daily Value*			
Total Fat 3g			5%
Saturated Fat 1.5g			7%
Trans Fat 0g			
Cholesterol 10mg			4%
Sodium 200mg			8%
Total Carbohydrate 28g			9%
Dietary Fiber less than 1g			3%
Sugars 12g			
Protein 4g			
Vitamin A 2%		Vitamin C 0%	
Calcium 2%		Iron 6%	
* 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

SPECIFICATIONS:

Product UPC	Units/Case	Servings/Case	Lead Time (Business Days)
762609001092	6	72	5

Unit Specifications			
Length	Width	Height	Net Weight
10.125 in.	3.0 in.	2.5 in.	24 oz.

Case Specifications					
Length	Width	Height	Gross Weight	Net Weight	Cube Weight
10.375 in.	9.3125 in.	5.0625 in.	10.305 lb.	9.845 lb.	0.283 cu. ft.

TI x HI	Shelf Life	Storage Temp From/To	Country of Origin	Item Code Dated
18 x 4	365 days	≤ 0°F	US	Yes

INGREDIENTS:

BREAD DOUGH INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, ENZYME, FOLIC ACID), WATER, SUGAR, SKIM MILK (NONFAT DRY MILK, WATER, LACTOSE, VITAMIN A PALMITATE, VITAMIN D3), MARGARINE (PALM OIL, WATER, SALT, VEGETABLE MONOGLYCERIDES, WHEY SOLIDS, SODIUM BENZOATE (A PRESERVATIVE), NATURAL AND ARTIFICIAL FLAVOR, CITRIC ACID, BETA CAROTENE (COLOR), VITAMIN A PALMITATE), DRY EGG BLEND (EGGS, CORN SYRUP, SALT), BAKER'S YEAST (YEAST, SORBITAN MONOSTEARATE), SALT, ASCORBIC ACID ADDED AS A DOUGH CONDITIONER. **STRAWBERRY FILLING INGREDIENTS:** WATER, CORN SYRUP, HIGH FRUCTOSE CORN SYRUP, STRAWBERRIES, FOOD STARCH-MODIFIED, SUGAR, EVAPORATED APPLES (PRESERVED WITH SULFUR DIOXIDE), CITRIC ACID, SODIUM BENZOATE AND POTASSIUM SORBATE (AS PRESERVATIVES), SALT, PROPYLENE GLYCOL, RED 40, YELLOW 5, ARTIFICIAL FLAVOR, SODIUM CITRATE, GELLAN GUM. **CREAM CHEESE FILLING INGREDIENTS:** CREAM CHEESE (PASTEURIZED MILK AND CREAM, CHEESE CULTURE, SALT, CAROB BEAN GUM), WATER, SUGAR, FOOD STARCH-MODIFIED, CORN SYRUP, BENZOIC ACID AND POTASSIUM SORBATE AND SODIUM PROPIONATE (AS PRESERVATIVES), SALT, LACTIC ACID, TITANIUM DIOXIDE (AS COLOR), GLUCONO DELTA LACTONE, PROPYLENE GLYCOL, NATURAL AND ARTIFICIAL FLAVOR, POLYSORBATE 80, SODIUM CITRATE, GELLAN GUM, YELLOW 5, YELLOW 6, GLYCERIN, CARAMEL COLOR. **ICING INGREDIENTS:** POWDERED SUGAR (SUGAR, CORN STARCH), WATER, MARGARINE (PALM OIL, WATER, SALT, VEGETABLE MONOGLYCERIDES, WHEY SOLIDS, SODIUM BENZOATE (A PRESERVATIVE), NATURAL AND ARTIFICIAL FLAVOR, CITRIC ACID, BETA CAROTENE (COLOR), VITAMIN A PALMITATE, SKIM MILK (NONFAT DRY MILK, WATER, LACTOSE, VITAMIN A PALMITATE, VITAMIN D3), ARTIFICIAL VANILLA FLAVOR.

HANDLING SUGGESTIONS:

1. Remove frozen bread from both carton and wrapper. Place on greased 1 1"x17" pan with sides. Set icing packet on counter for later use.
2. Cover frozen bread with plastic wrap and allow to rise at room temperature for 8 to 12 hours (ideal room temperature is 70° F).
3. Remove plastic wrap from bread and bake at 325° F for 22 to 27 minutes until golden brown. Do not underbake.
4. When braided bread is cool to touch, you may slice and frost. Snip small hole in one corner of icing packet and drizzle over braided bread.

KEEP FROZEN-12 MONTH SHELF LIFE

BENEFITS:

Quick and easy to prepare—simply thaw, rise, bake and enjoy!



CONTAINS: WEAT, MILK, EGG, SOY.

THIS PRODUCT DOES NOT CONTAIN NUTS, BUT IS MANUFACTURED IN A FACILITY AND ON EQUIPMENT WHICH PROCESSES NUT PRODUCTS.

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