



46025-75015-00 - Papetti's® Fully Cooked Whole Grain Cinnamon Glaze French Toast Sticks, Individually wrapped, CN,100/2.9 Oz

Offer a healthy menu option with whole-grain bread, battered in real eggs. It is baked, not fried, to providing made-from-scratch taste and appearance. Just heat and serve, saving time and labor. CN labeled with no high fructose corn syrup and 0g trans-fat per serving.

Brand: Papetti's®



Nutrition Facts

100 servings per container
Serving size **82.00 gm (3 sticks) (82g)**

Amount per serving
Calories 210

% Daily Value*

| | |
|-------------------------------|------------|
| Total Fat 9g | 12% |
| Saturated Fat 2g | 10% |
| Trans Fat 0g | |
| Cholesterol 105mg | 35% |
| Sodium 290mg | 13% |
| Total Carbohydrate 26g | 9% |
| Dietary Fiber 2g | 7% |
| Total Sugars 11g | |
| Includes 10g Added Sugars | 20% |

Protein 8g

| | | |
|-------------------|---|--------------------|
| Vitamin D 1mcg 6% | • | Calcium 59mg 4% |
| Iron 1mg 6% | • | Potassium 115mg 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.

Nutritional/Diet Claims: Vegetarian, Kosher YES-OU ORTHODOX UNION

Ingredients

Egg Mix: Whole Eggs, Whey (Milk), Sugar, Contains 2% Or Less of the Following: Salt, Natural Vanilla Flavor (Propylene Glycol, Water, Alcohol, Invert Syrup, Natural Flavors, Vanilla Extract), Xanthan Gum, Citric Acid. Bread: Whole Wheat Flour, Water, Enriched Wheat Flour, (Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate (Vitamin B1), Riboflavin (Vitamin B2), Folic Acid), Wheat Gluten, Sugar, Yeast, Soybean Oil, Salt, Ethoxylated Mono-And Diglycerides, Calcium Propionate (Preservative), Calcium Sulfate, Monocalcium Phosphate, Soy Lecithin, Potassium Iodate. Cinnamon Glaze: Soybean Oil, Sugar, Cinnamon, Vegetable Mono-And Diglycerides, Salt, Natural Flavors, Beta Carotene (Color), Vitamin a Palmitate Added.

Case Specifications

| | | | |
|------------|----------------|-------------------|------------------------|
| GTIN | 10746025750151 | Case Gross Weight | 20.59 LB |
| UPC | | Case Net Weight | 18.13 LB |
| Pack Size | 1 / 82.214GR | Case L,W,H | 20 IN, 12 IN, 10.50 IN |
| Shelf Life | 365 Days | Cube | 1.46 CF |
| Tie x High | 8 x 7 | | |

Preparation and Cooking

Bake: Preheat Temp 350°F; Time from Frozen 14 min; Time from Thawed Not recommended; Preheat oven. Place a single layer of frozen French toast packages, glaze side up, on baking sheet. Do not remove or open outer wrap. Bake until product reaches an internal temperature of 165°F.; Due to variance in equipment, heating time and temperature may require adjustment. Product should be heated to 165°F (74°C) internal temperature.

Convection: Preheat Temp 350°F; Time from Frozen 10 min; Time from Thawed Not recommended; Preheat oven. Place a single layer of frozen French toast packages, glaze side up, on baking sheet. Do not remove or open outer wrap. Bake until product reaches an internal temperature of 165°F.

Microwave: Time from Frozen 60 sec; Time from Thawed Not recommended; Place one package of frozen French Toast, glaze side up, on a microwave safe plate. Do not remove or open outer wrap. Heat product in microwave at full power.; Use caution when removing the plate from microwave and when removing wrap. This was tested using an 1100 watt microwave.

Serving Suggestions

A popular hand-held item that is craved by adults and kids alike.

Packaging and Storage

Trucks carrying this product will be loaded and transported in a sanitary manner following all requirements stated in this specification. Product will be transported and stored at a temperature of 0°F (-17.7°C) or below with the actual temperature not to exceed 10°F.

Allergens

CONTAINS:

Eggs or Egg Derivatives, Milk or Milk Derivatives, Soybeans or Soybean Derivatives, Sulphites or Sulphite Derivatives, Wheat or Wheat Derivatives, Whole Grain or Whole Grain Derivatives, Gmo or Gmo Derivatives

Bioengineering Disclosure

Contains Bioengineering or Bioengineering Derivatives