



#212 LIGHT RYE BREAD UNSEEDED

FROZEN DOUGH

Ingredients

FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, ENZYME, FOLIC ACID), WATER, WHITE RYE FLOUR, YEAST, RYE BASE (GROUND CARAWAY SEED, ACETIC ACID, LACTIC ACID, GROUND DILL SEED, NATURAL FLAVOR), SHORTENING (SOYBEAN OIL, HYDROGENATED SOYBEAN OIL, HYDROGENATED COTTONSEED OIL), SUGAR, DOUGH CONDITIONER (DEXTRROSE, DIACETYL TARTARIC ACID, ESTERS OF MONO AND DIGLYCERIDES, ASCORBIC ACID, ENZYMES), VITAL WHEAT GLUTEN.

***ALLERGY INFORMATION:
CONTAINS WHEAT AND SOY

MAY CONTAIN: MILK AND EGGS

PRODUCT SPECIFICATIONS:

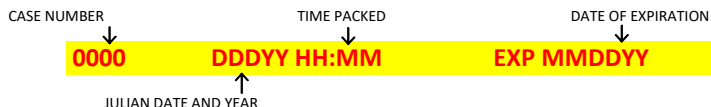
Product Code: **212**
 Piece Weight: **18.25oz**
 Shape: **oval**
 Shelf Life: **100 days**
 UPC: **10040327002124**

CASE INFORMATION:

Case Count: **24**
 Net Weight: **27.5#**
 Gross Weight: **28.5#**
 TI HI: **10 x 6**
 Case Dimensions: **18 x 8.75 x 9 in.**

JOHNSTON'S CASE CODE EXPLANATION

LOCATED ON SIDE OF BOX



Instructions

1. PLACE FROZEN DOUGH 4 LOAVES TO A SHEET PAN. THAW IN REFRIGERATOR OVER NIGHT, OR AT ROOM TEMPERATURE FOR AT LEAST 2 HOURS. (KEEP COVERED WITH PLASTIC TO KEEP FROM DRYING OUT.)
2. PLACE PRODUCT IN PROOF BOX WITH TEMPERATURE SET AT 95-100 DEGREES MOIST BUT NOT STEAMY. PROOF TO 1-1/2 TIMES FROZEN SIZE.
3. SCORE TOPS OF LOAVES 4 TIMES WITH A RAZOR KNIFE.
4. SPRAY WITH EGG WASH OR WATER AND/OR STEAM IN OVEN FOR 15 SECONDS.
5. BAKE AT 400 DEGREES FOR 30 TO 35 MINUTES.
6. FULLY COOL ON A WIRE RACK BEFORE SLICING OR PACKAGING.

Nutrition Facts

1 servings per container	
Serving size	1 Piece (58g)
Amount Per Serving	
Calories	120
	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 390mg	17%
Total Carbohydrate 25g	9%
Dietary Fiber 2g	7%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 5g	10%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.7mg	4%
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.



STORAGE AND HANDLING

KEEP CONTAINER CLOSED AND RESEAL PLASTIC BAG WHEN NOT IN USE. FOR BEST RESULTS STORE AT OR BELOW -10 F. BAKE PRODUCT BEFORE CONSUMING.

CREATED ON 2/17/2016
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MADE IN USA
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