



#233 ITALIAN BREAD (1 POUND)

FROZEN DOUGH

Ingredients

FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, ENZYME, FOLIC ACID), WATER, YEAST, SHORTENING (SOYBEAN OIL, HYDROGENATED SOYBEAN OIL, HYDROGENATED COTTONSEED OIL), SALT, CORN SUGAR, DOUGH CONDITIONER (DEXTRROSE, DIACETYL TARTARIC ACID, ESTERS OF MONO AND DIGLYCERIDES, ASCORBIC ACID, ENZYMES)

***ALLERGY INFORMATION:
CONTAINS WHEAT AND SOY

MAY CONTAIN: MILK AND EGGS

PRODUCT SPECIFICATIONS:

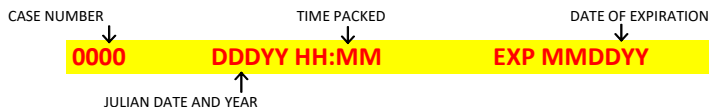
Product Code: **233**
 Piece Weight: **18.25oz**
 Shape: **oval**
 Shelf Life: **100 days**
 UPC: **10040327002339**

CASE INFORMATION:

Case Count: **approximately 22**
 Net Weight: **25#**
 Gross Weight: **26#**
 TI HI: **6 x 8**
 Case Dimensions: **17.5 x 13 x 6.25**

JOHNSTON'S CASE CODE EXPLANATION

LOCATED ON SIDE OF BOX



Nutrition Facts

1 servings per container
Serving size 1 Piece (51g)

Amount Per Serving
Calories 110

	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%
Sodium 230mg	10%
Total Carbohydrate 22g	8%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 4g	8%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1mg	6%
Potassium 30mg	0%

*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.



Instructions

1. PLACE FROZEN DOUGH 3 LOAVES TO A SHEET PAN. THAW IN REFRIGERATOR OVERNIGHT. 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 3 TIMES WITH A RAZOR KNIFE.

4. BAKE AT 400 DEGREES FOR 20-25-MINUTES OR UNTIL CRUST IS GOLDEN BROWN.

5. FULLY COOL ON A WIRE RACK BEFORE SLICING OR PACKAGING.

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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