



#268 JEWISH CARAWAY RYE BREAD(SEEDED)

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 (DEXTROSE, DIACETYL TARTARIC ACID, ESTERS OF MONO AND DIGLYCERIDES, ASCORBIC ACID, ENZYMES), WHOLE CARAWAY SEEDS, VITAL WHEAT GLUTEN.

***ALLERGY INFORMATION:
CONTAINS WHEAT AND SOY

MAY CONTAIN: MILK AND EGGS

PRODUCT SPECIFICATIONS:

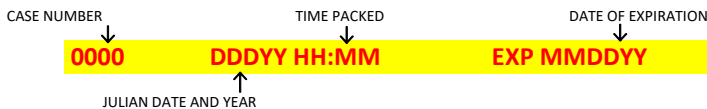
Product Code: **268**
 Piece Weight: **18.25oz**
 Shape: **oval**
 Shelf Life: **100 days**
 UPC: **10040327002681**

CASE INFORMATION:

Case Count: **24**
 Net Weight: **28.5#**
 Gross Weight: **29.5#**
 TI Hl: **10 x 6**
 Case Dimensions: **18 x 8.75 x 9 in.**

JOHNSTON'S CASE CODE EXPLANATION

LOCATED ON SIDE OF BOX



Nutrition Facts

1 servings per container
Serving size 1 Piece (58g)

Amount Per Serving	% Daily Value*
Calories 120	
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 0.8mg	4%
Potassium 60mg	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.

Instructions

1. PLACE FROZEN DOUGH IN GREASED BREADS PANS. 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 UNTIL CROWN IS ABOUT 1/2 INCH ABOVE SIDES OF PAN AND PAN IS FULL.
3. BAKE FOR 25-30 MINUTES OR UNTIL GOLDEN BROWN WITH OVEN SET AT 400 DEGREES F.
4. REMOVE BREAD FROM PANS AND ALLOW TO FULLY COOL ON 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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