



# #267 FRENCH BREAD

## 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), VITAL WHEAT GLUTEN.

\*\*\*ALLERGY INFORMATION:  
CONTAINS WHEAT AND SOY

MAY CONTAIN: MILK AND EGGS

### PRODUCT SPECIFICATIONS:

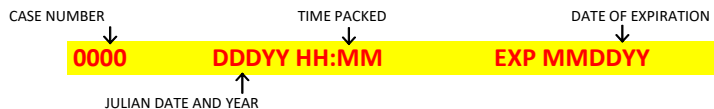
Product Code: **267**  
 Piece Weight: **18.25oz**  
 Shape: **oval**  
 Shelf Life: **100 days**  
 UPC: **10040327002674**

### 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 (58g)**

Amount Per Serving  
**Calories 120**

|                               | % Daily Value* |
|-------------------------------|----------------|
| <b>Total Fat</b> 1g           | <b>1%</b>      |
| Saturated Fat 0g              | <b>0%</b>      |
| Trans Fat 0g                  |                |
| Polyunsaturated Fat 0g        |                |
| Monounsaturated Fat 0g        |                |
| <b>Cholesterol</b> 0mg        | <b>0%</b>      |
| <b>Sodium</b> 250mg           | <b>11%</b>     |
| <b>Total Carbohydrate</b> 24g | <b>9%</b>      |
| Dietary Fiber 0g              | <b>0%</b>      |
| Total Sugars 1g               |                |
| Includes 0g Added Sugars      | <b>0%</b>      |
| <b>Protein</b> 5g             | <b>10%</b>     |
| Vitamin D 0mcg                | <b>0%</b>      |
| Calcium 10mg                  | <b>0%</b>      |
| Iron 1.9mg                    | <b>10%</b>     |
| Potassium 30mg                | <b>0%</b>      |

\*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.

### Instructions

1. PLACE FROZEN DOUGH 3 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 5 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.

CREATED ON 2/17/2016  
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MADE IN USA  
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