

	17" Web Width
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1.75"

13.5" Printable Area

1.75"

7.5" Front Face Area

1.75"

14.5" Cut Off

11" Printable Area

	<p> 1. 1.1 1.2 1.3 1.4 1.5 1.6 1.7 1.8 1.9 1.10 1.11 1.12 1.13 1.14 1.15 1.16 1.17 1.18 1.19 1.20 1.21 1.22 1.23 1.24 1.25 1.26 1.27 1.28 1.29 1.30 1.31 1.32 1.33 1.34 1.35 1.36 1.37 1.38 1.39 1.40 1.41 1.42 1.43 1.44 1.45 1.46 1.47 1.48 1.49 1.50 1.51 1.52 1.53 1.54 1.55 1.56 1.57 1.58 1.59 1.60 1.61 1.62 1.63 1.64 1.65 1.66 1.67 1.68 1.69 1.70 1.71 1.72 1.73 1.74 1.75 1.76 1.77 1.78 1.79 1.80 1.81 1.82 1.83 1.84 1.85 1.86 1.87 1.88 1.89 1.90 1.91 1.92 1.93 1.94 1.95 1.96 1.97 1.98 1.99 1.100 </p>
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Nutrition Facts

about 7 servings per container	
Serving size	
2oz (57g/about 1.5 inch slice)	
Amount per serving	
Calories	140
% Daily Value*	
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 290mg	13%
Total Carbohydrate 29g	11%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 5g	
Vitamin D 0mcg 0% • Calcium 15mg 2%	
Iron 2mg 10% • Potassium 53mg 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.

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, GARLIC, CONTAINS LESS THAN 2% OF DOUGH CONDITIONER (ENRICHED WHEAT FLOUR, ASCORBIC ACID, ENZYMES), MALT (MALTED BARLEY, WHEAT FLOUR, DEXTROSE), PRESERVATIVES (CULTURED WHEAT STARCH, WHEAT FLOUR, CITRIC ACID), SALT, VINEGAR, YEAST.

CONTAINS WHEAT.
NEWFRENCHBAKERY.COM
828 KASOTA AVE SE | MPLS, MN 55414

ARTISAN **TAKE & BAKE** BREAD
ROASTED
BREAD
BAKE FRESH AT HOME
NET WT 14oz (397g)

BAKE FRESH AT HOME

Take & Bake fresh artisan bread from oven to table in 15 minutes or less. At New French Bakery™ we use only natural starters and superior ingredients. No artificial colors or additives, just goodness in every bite.

BAKE PREP

PREHEAT OVEN TO 375 DEGREES.

REMOVE BREAD FROM PACKAGE AND PLACE DIRECTLY ONTO OVEN RACK OR PAN.

BAKE TIME

BATARD  12-14 MINUTES

OVEN TEMPERATURES MAY VARY DEPENDING ON OVEN TYPES. INCREASE BAKING TIME UNTIL DESIRED CRUST COLOR IS ACHIEVED. IF NOT ENJOYED THE SAME DAY AS PURCHASED, BREAD SHOULD BE FROZEN.



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BAKE PREP

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BAKE TIME

BAKE TIME

A diagram of a rectangle with a width of .75 inches. The top horizontal side is labeled ".75\"".

A diagram of a rectangle with a width of .75 inches. The top horizontal side is labeled ".75\"".

A diagram of a rectangle with a width of $.75''$. The rectangle is oriented horizontally. The top horizontal edge is labeled with the text $.75''$ in a black serif font, centered above the edge. The rectangle is drawn with thin black lines.