

14"

Web Width

5.25" Front Face Area

11.5"

Cut Off

Nutrition Facts

about 4.5 servings per container

Serving size

2oz (57g/about 1.75 inch slice)

Amount per serving

Calories 150

% Daily Value*

Total Fat 2.5g **3%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 260mg **11%**

Total Carbohydrate 27g **10%**

Dietary Fiber 3g **11%**

Total Sugars 2g

Includes 1g Added Sugars **2%**

Protein 5g

Vitamin D 0mcg 0% • Calcium 28mg 2%

Iron 2mg 10% • Potassium 98mg 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: WATER, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MULTIGRAIN MIX (CRACKED WHEAT, FLAX SEED, HULLED MILLET, OATS, NATURAL SESAME SEEDS AND SUNFLOWER KERNELS), WHOLE WHEAT FLOUR, HONEY, CONTAINS LESS THAN 2% OF DOUGH CONDITIONER (ENRICHED WHEAT FLOUR, ASCORBIC ACID, ENZYMES), PRESERVATIVES (CULTURED WHEAT STARCH, WHEAT FLOUR, CITRIC ACID), RYE FLOUR, SALT, VINEGAR, YEAST.

CONTAINS WHEAT.

NEWFRENCHBAKERY.COM

828 KASOTA AVE SE | MPLS, MN 55414



P3540v10



ARTISAN **TAKE & BAKE** BREAD
MULTIGRAIN
WITH HONEY BATARD
BAKE FRESH AT HOME
NET WT 9oz (255g)



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.

375° BAKE PREP

PREHEAT OVEN TO 375 DEGREES.

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

BAKE TIME

BATARD 8-10 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.

.75"

1.75"

.75"

1.75"

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| 40 Ranick Road Hauppauge NY 11788 Tel: 631.234.5300 Fax: 631.630.6731 info@polycraftind.com | Job Name: NEW FRENCH BAKERY | Surface <input checked="" type="checkbox"/> Reverse <input type="checkbox"/> | Rewind: | | | | | | | | | | | | | | | | | | | | | | |
| | Date: 04.16.2018 Note: Dieline does not print | | | | | | | | | | | | | | | | | | | | | | | | |
| | PLEASE MARK OFF ONE OF THE FOLLOWING BOXES: <input type="checkbox"/> Approved <input type="checkbox"/> Approved with revisions <input type="checkbox"/> Not approved | | | | | | | | | | | | | | | | | | | | | | | | |
| Signature: _____ | | Date: ____ / ____ / ____ | | | | | | | | | | | | | | | | | | | | | | | |
| Ink Colors: <table><tr><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></tr><tr><td>Pantone® 281</td><td>Pantone® 130</td><td>Pantone® BLACK</td><td>Pantone® WHITE</td><td>Pantone® WHITE 2</td><td>Pantone® VARNISH</td><td></td><td></td><td></td><td></td></tr></table> | | | | | | | | | | | | Pantone® 281 | Pantone® 130 | Pantone® BLACK | Pantone® WHITE | Pantone® WHITE 2 | Pantone® VARNISH | | | | | Substrate: <table><tr><td></td></tr><tr><td>Clear Poly</td></tr></table> | | | Clear Poly |
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| Pantone® 281 | Pantone® 130 | Pantone® BLACK | Pantone® WHITE | Pantone® WHITE 2 | Pantone® VARNISH | | | | | | | | | | | | | | | | | | | | |
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| Clear Poly | | | | | | | | | | | | | | | | | | | | | | | | | |