17.0” Web Width

2″ | 11 0” Printable Area | 2″

1.5″

16″ Cut Off

13.0” Printable Area

2.0″

19 | 19

FIRST STREET BAKERY
QUALITY SINCE 1871

Our French bread is made the way bakers in France have baked bread for centuries. Beginning with the finest flour, our bakers place these loaves into a long, slow fermentation – the secret to delicious artisan bread. Scored by hand, these loaves are placed into piping hot European-style ovens creating a nice crust on the loaf. The iconic shape of this freshly baked bread lends itself especially well to many uses from seafood to soup and sandwiches.

READY TO EAT OR SERVE WARM

HEATING INSTRUCTIONS

- Preheat conventional oven to 350°F.
- **Remove all packaging.**
- Place bread in center of the oven.
- Bake 6-8 minutes, or until crust is golden brown.

Appliances may vary; adjust baking times as necessary.

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FS1602

PER 2 OZ SERVING

140	0g	290mg	1g
CALORIES	SAT FAT 0% DV	SODIUM 13% DV	SUGARS

Artisan
BREADS
FIRST STREET®
QUALITY SINCE 1871
BAKERY
French Bread

NET WT 14 OZ (397 g)

Nutrition Facts

Serving Size 2oz (1 3/4” slice/57g)
Servings Per Container About 7

Amount Per Serving	
Calories 140	Calories from Fat 5
	% Daily Value*
Total Fat 0.5g	**1**%
Saturated Fat 0g	**0**%
Trans Fat 0g	
Cholesterol 0mg	**0**%
Sodium 290mg	**11**%
Total Carbohydrate 30g	**10**%
Dietary Fiber 1g	**4**%
Sugars 1g	
Protein 5g	
Vitamin A 0% •	Vitamin C 0%
Calcium 0% •	Iron 10%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS: UNBLEACHED BREAD FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CONTAINS LESS THAN 2 % OF: SALT, SUGAR, PALM OIL, VINEGAR, CULTURED WHEAT STARCH, WHEAT FLOUR, CITRIC ACID, YEAST, ASCORBIC ACID, ENZYMES.

CONTAINS: WHEAT.

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Job Name: NFB BREAD
Date: 02.01.2016
Note: Dieline does not print

Surface ☒ Reverse ☐

Rewind: 1

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☐ Approved ☐ Approved with revisions ☐ Not approved
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Pantone® BLACK | Pantone® 873 | Pantone® 302 | Pantone® 7402 | Pantone® 154 | Pantone® K SCREEN | Pantone® WHITE

Substrate: Clear Poly

2 3 4 5 6 7 8