

Nutrition Facts

Serving size 1 Ciabatta Bread (142g)

Amount Per Serving

Calories 412

% Daily Value*

Total Fat 26g 33%

Saturated Fat 9g 45%

Trans Fat 0g

Polyunsaturated Fat 9g

Monounsaturated Fat 6g

Cholesterol 44mg 15%

Sodium 866mg 38%

Total Carbohydrate 26g 9%

Dietary Fiber 2g 7%

Total Sugars 2g

Includes 0g Added Sugars 0%

Protein 18g 36%

Vitamin D 0.2mcg 0%

Calcium 399mg 30%

Iron 4mg 20%

Potassium 144mg 4%

*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.

Preparation Instructions:

****PREFERRED METHOD OF COOKING IS FROM THAWED STATE ****

For proper food safety and quality use these cooking instructions: Do not eat Three Cheese & Garlic Ciabatta Bread without cooking to an internal temperature of 165°F prior to eating.

1. Preheat Oven to 400° F.
2. Unwrap Three Cheese & Garlic Ciabatta Bread and place on a sheet pan.
3. From thawed state, bake for 5-10 minutes or until cheese is melted and crust is golden brown.
4. Let stand 2 minutes. CAREFUL, Product is Hot! Refrigerate any unused portion.

***NOTE: cooking times may require adjustments. Time to table is based on preferred preparation method and appliances may vary the cooking time and temperature.**

Ingredients: Dough: Whole Wheat Flour, Unbromate, Unbleached Enriched, Wheat Flour (Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Salt, Yeast, Malt, Sugar, Dough Conditioner:(Soy Flour, Diacetyl Tartaric Acid Esters of Mono-and Diglycerides (DATEM), Monoglycerides, Soybean Oil, Calcium Sulfate, Ascorbic Acid, Potassium Bromate, L Cysteine, Dextrin, Wheat Starch and Enzymes)

Cheese: Cultured, Pasteurized Part Skim Milk, Salt, Enzymes, Pasteurized cultured milk, salt, annatto, enzymes, Pasteurized Part-Skim Milk, Cheese Culture, Salt, Enzymes, Corn Starch, Powdered Cellulose

Sauce: Soybean Oil, Water, Whole eggs and Egg Yolks, Vinegar, Salt, Sugar, Lemon Juice Concentrate, Calcium Disodium edta, Natural Flavors, Water, Garlic, Salt

Contains: Wheat, Milk, Soy, Egg

Shelf Life: Up to 6 Months in the Freezer (-10° F to 0°F) or 7 days in the refrigerator (36°F - 38°F) when stored properly.

