

Vito's 7" ITAL Hoagie Bun (969)



PRODUCT DESCRIPTION

This roll has a soft, open crumb. Our Italian formula breads are great for thaw and serve applications, and because the formula was designed to resist the effects of moisture, the bread holds up well under refrigeration. When baked, this roll develops a golden brown crust and soft center.

Dilgard Item #
06459

Vendor Item #
969

INGREDIENTS

Wheat Flour, Enriched, Malted, Bromated (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Potassium Bromate, Thiamine Mononitrate, Riboflavin, Folic acid), Water, Palm Oil, Salt, Sweet Whey, Sugar, Yeast (Natural Yeast, Sorbitan Monostearate, Ascorbic Acid), Calcium Propionate, Sodium Metabisulfite.

Storage/Shelf Life

180 days frozen

Packaging Qty

6, 12 CT

Piece Count

72 hoagies per case

Product Benefits

- Full baked
- Hinged
- Water Cut
- Corn meal dusted

Preparation

Convection: Remove from bag and heat in a preheated oven at 350 degrees for 4 - 6 minutes. Conventional: Remove from bag and heat in a preheated oven at 350 degrees for 6 - 8 minutes.

*Serving
Suggestions:*

This soft roll is very versatile. It can be used as a sub roll for grab n go applications, as well as, baked toasted or grilled. When baked, this bun develops a crunchy outer shell with a soft chewy center.

