

White Bread Dough



PRODUCT DESCRIPTION

Large, traditional white bread loaf. Proof-and-bake format

Dilgard Item #
06163

Vendor Item #
3068

INGREDIENTS

ENRICHED UNBLEACHED WHEAT FLOUR (FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, HIGH FRUCTOSE CORN SYRUP, YEAST, SOYBEAN OIL, SALT, DATEM, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID.

*Serving
Suggestions:*

Storage/Shelf Life

Keep frozen 210 days

Perfect for a breadbasket

Packaging Qty

24, 18.25 z

Piece Count

16 units per case

Product Benefits

Portion control
Great taste

Preparation

1. PLACE FROZEN DOUGH IN GREASED BREAD PANS (STRAP PANS) AND PLACE INTO RETARDER OVERNIGHT. COVER WITH PLASTIC. 2. REMOVE PRODUCT FROM RETARDER AND PLACE IN PROOF BOX. 3. PROOF UNTIL PAN IS FILLED AND CROWN OF LOAF IS ABOVE SIDE OF PAN. 4. BAKE AT 400 F FOR APPROXIMATELY 25 - 30 MINUTES OR UNTIL GOLDEN BROWN. 5. REMOVE FROM PANS IMMEDIATELY. 6. LET BREADS COOL ON WIRE RACK. 7. SLICE AND PACKAGE WHEN COOL

