



Bread/Baguette

28" Cuban Bread

Product code: 67000



When reheated in the oven, this Cuban bread has a moist center with a well-developed crust. An excellent choice for Cuban sandwiches and panini pressed on a grill.

Thaw & Serve

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| GTIN | 008 34127 00836 2 |
| Weight / piece | 12.8 oz |
| Pieces / case | 20 |
| Cases / pallet | 28 |
| Shelf life: | 12 months |
| Storage: | Keep Frozen |
| Country of origin: | US |
| BenEKeith (US) | 394609 |
| CheneyBrothers (US) | 302124 |
| GFS number (US) | 200891 |
| Reinhart (US) | BT680 |
| Sysco SUPC (US) | 1211301 |
| USFoods APN (US) | 1934389 |
| Patagonia Distribution (US) | LAN67000 |

Ingredients

Wheat Flour, Water, Rye Flour, Yeast, Salt, Wheat Gluten, Palm Oil, Rye Sour (Fermented Rye Flour, Water, Starter Cultures, Salt), Fava Bean Flour, Guar Gum, Malted Barley Flour, Dextrose, Sugar, Calcium Diphosphate, Sunflower Lecithin, Malt Extract, Xanthan Gum, Ascorbic Acid, Enzymes.