



Code: 16944

Serving Size: 1 Sandwich (3.9 oz.)

Product Name: IW WG Ciabatta Cheese Melt

Each 3.9 oz. Ciabatta Cheese Melt provides 2.0 oz. meat/meat alternate and 2.0 oz. equivalent grains based on the USDA Food Buying Guide Requirements.

Nutrition Facts	
96 servings per container	
Serving size 1 sandwich (111g)	
Amount per serving	
Calories	260
% Daily Value *	
Total Fat 11g	14%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 690mg	30%
Total Carbohydrate 29g	10%
Dietary Fiber 2g	7%
Total Sugars 4g	
Includes 1g Added Sugars	2%
Protein 18g	
Vitamin D 0mcg	0%
Calcium 420mg	30%
Iron 1mg	6%
Potassium 500mg	10%
<small>* 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.</small>	
<small>Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4</small>	

Shelf life:	Frozen: 3 months, minimum (-10°F to 0°F) 2 days refrigerated (34° - 40°F)
Case count:	96 sandwiches
TiHi:	6 x 8
Case dimensions:	19.375" x 15.75" x 8.75"
Case cube:	1.55 ft ³
Net wt:	23.4 lbs
Gross wt:	25.4 lbs
Case code:	Julian, date of production "YDDD"
GTIN:	10693392004793

INGREDIENTS: Cheese (Cultured Skim Milk and Milk, Potassium Citrate, Paprika and Annatto (color), Salt, Enzymes, Vitamin A Palmitate, Sorbic Acid (preservative), Soy Lecithin (anti-sticking agent), Bread (Water, Whole Wheat Flour, Enriched Wheat Flour [Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid] Sugar, Contains Less Than 2% of Canola Oil, Yeast, Wheat Gluten, Salt, Natural Butter Flavor, Natural Mold Inhibitor [Cultured Wheat Flour, Vinegar] Sodium Bicarbonate, Fumaric Acid, Enzymes).

Allergens: Wheat, Soy and Milk.

HEATING INSTRUCTIONS

From Frozen: Preheat oven to 350 °F. Remove desired number of cases from freezer and then remove the individual Sandwiches from the cases to parchment lined baking sheets, separating them slightly. Heat in oven for 18-20 minutes until internal temperature of 160° is reached. Let product stand in warmer until ready to serve.

NOTE: OVENS WILL VARY SO PLEASE ADJUST TIME AND TEMPERATURE AS NEEDED

I certify that the above information is correct.

N. Castro
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 Technical Services/QA Director