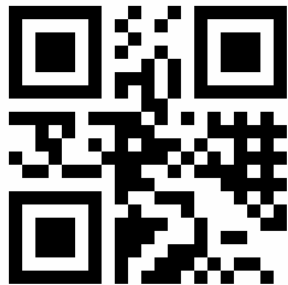




# WW Sub Roll Precut Bulk



Nutrition Facts	
1 serving per container	
Serving size	2 2/5 oz (68g)
Amount per serving	
<b>Calories</b>	<b>200</b>
	% Daily Value *
<b>Total Fat</b> 6g	7%
Saturated Fat 3g	16%
Trans Fat 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 300mg	13%
<b>Total Carbohydrate</b> 34g	12%
Dietary Fiber 3g	11%
Total Sugars 4g	
Includes 0g Added Sugars	0%
<b>Protein</b> 5g	
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 1.7mg	10%
Potassium 120mg	2%
* 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.	
Calories per gram:	
Fat 9	Carbohydrate 4
	Protein 4

**INGREDIENTS:** Whole Wheat Flour, Water, Flour, White, All-purpose, Enriched, Bleached (flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Cane Granulated Sugar, Vegetable Oil, (Palm Kernel),, Soy All Purpose Shortening(Soybean Oil and Hydrogenated Soybean Oil), Yeast, Salt, Eggs, DOUGH CONDITIONER (ENRICHED WHEAT FLOUR NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), DATEM, ENZYME , ASCORBIC ACID, L-CYSTEINE MONOCHLORIDE), Whey, Preservative: Wheat Flour(Wheat Flour, Niacin,Reduced Iron,Thiamin Mononitrate,Riboflavin,Folic Acid),Enzymes(Contains Wheat) and 2% or Less of Each of the Following: Salt.  
**CONTAINS:** Egg, milk, wheat

UPC CODE	Product Number	Unit Weight / Pack	Smart Snack	Grain Bread
763028-06142-1	44	2.40 oz. / 72 pk.		2
Net Case Weight	Case Dimensions (L*W*H)	Case Cube	Pallet Configuration	Cases / Pallet
10.80 lbs.	18*12*9	1.13	8 TIE BY 6 HIGH	56

**INSTRUCTIONS/PREPARATION:** Thaw out at room temperature or put in refrigerator for next day use at least 24 hours.

**ALLERGENS:** Contains **Egg, Milk, Wheat** ingredient. This finished product is produced in a nut-free facility.



**Order Code**  
**SUBROLL100-BULK**



*Ignacio Alvarez*

I certify that each serving of Lux product contains the bread serving and the fruit/vegetable based on the grams/cup required to meet USDA guidelines. Ignacio Alvarez

**10/1/2018**