

Sodium 160mg

Vitamin D 0mcg

Potassium 220mg

Vitamin A 40mcg

Vitamin C 1mg

Calcium 50mg

Iron 1.9mg

Total Carbohydrate 39g **Dietary Fiber 3g**

Includes 0g Added Sugars

Spices, Ginger, Ground, Spices, Cloves, Ground, Salt, 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: wheat

Total Sugars 13g





23200	* 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, Flour, White, All-purpose, Enriched, Bleached (flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Sweet Potato, Canned, Syrup Pack, Solids And Liquids, Molasses, Cane Granulated Sugar, Raisins, Seedless, Soy All Purpose Shortening(Soybean Oil and Hydrogenated Soybean Oil), Leavening Agents, Baking Powder, Double-Acting, Sodium Aluminum Sulfate, Leavening Agents, Baking Soda, Spices, Cinnamon, Ground,				

Gingerbread Bites

7%

14%

11%

0%

0% 4%

10%

4%

4% 2%

Nutrition	Facts	UPC CODE	Product Number	Unit Weight / Pack	Smart Snack	Grain Bread		
1 serving per containe Serving size	er 2 1/4 oz (64g)	763028-00116-8	116	2.25 oz. / 72 pk.		2		
Amount per serving Calories	200 % Daily Value *	Net Case Weight	Case Dimensions (L*W*H)	Case Cube	Pallet Configuration	Cases / Pallet		
Total Fat 3g	4%	10.13 lbs.	18*12*9	1.13	8 TIE BY 6 HIGH	56		
Saturated Fat 1g	5%							
<i>Trans</i> Fat 0g		INSTRUCTIONS/PREPARATION: Thaw to room temperature or pull day before & store in cooler. Serve Warm.						
Cholesterol Omg	0%	Oven heat 200 F or steam table heat.						

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







Anon A

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