

## **Rolls Whole Wheat**

#### **Lux Item Number 11**

**Ingredient Statement** 



Rolls Whole Wheat 1.50 oz

Grain Breads 1.0

Vegetable 0

**Yield Per Case 100** 

INGREDIENTS: Whole Wheat Flour, Flour, White, All-purpose, Enriched, Bleached (flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Water, Granulated Sugar, Vegetable Oil, Palm Kernel, Shortening Palm Oil, Yeast, Salt, Egg, Whole, Fresh, Whey, Dough Conditioner (Dried Wheat Flour, Datem, Enzyme complex, Ascorbic Acid, L-Cysteine Monochloride), Calcium Sulfate, Wheat Starch, Wheat Flour and 2% or Less of Each of the Following: Enzymes (Contains Wheat), Salt, Gms-90

CONTAINS: Eggs, Milk, Wheat

# **Nutrition Facts**

Serving Size 1 1/2 oz (43 g/1.5 oz) Servings Per Container 1

#### **Amount Per Serving**

Calories 130 Calories from Fat 30

	% Daily Value*
Total Fat 3.5g	6%
Saturated Fat 2g	11%
Trans Fat 0g	
Cholesterol 0mg	0 %
Sodium 180mg	8%
Total Carbohydrat	te 21g <b>7</b> %
Dietary Fiber 2g	8%

#### Protein 3g

Sugars 3g

Fat 9 •

Vitamin A 0%	<ul> <li>Vitamin C 4%</li> </ul>
Calcium 4%	<ul> <li>Iron 6%</li> </ul>

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500	
Total Fat	Less than	65 g	80 g	
Sat Fat	Less than	20 g	25 g	
Cholesterol	Less than	300 mg	300 mg	
Sodium	Less than	2,400 mg	2,400 mg	
Total Carbohydrate		300 g	375 g	
Dietary Fiber		25 g	30 g	
Calories per gram:				

Carbohydrate 4

A Mario la

Protein 4

### Nutrition Report Card ( Amount per serving)



3.5 grams total fat

2 grams saturated fat

180 milligrams sodium

3 grams sugars

#### **Handling Directions**

- 1. Product is individually wrapped.
- 2. Thaw and serve at room temperature.
- Warm for best results for smell and flavor.
- 4. Store Product frozen.
- 5. Store in refrigeration for open cases.



Item # 11 Case Wt: 9.38

Wt: 1.50 oz TI: 8

Case Ct: 100 HI: 7

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 LUX BAKERY, INC. 1734 CENTENNIAL BLVE. #106, SAN ANTONIO, TEXAS 78211 PHONE 210-698-8997 / FAX 210-

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