

Concha Pink

Features and Benefits

- * Grain Bread 2.0
- * A Favorite Mexican Pastry made with Whole Wheat Flour.



UPC CODE	Product Number	Unit Weight / Pack	Smart Snack	Grain Bread
76302802417	39	2.25 oz. / 48 pk.		2

Net Case Weight	Case Dimensions (LxWxH)	Case Cube	Pallet Configuration	Cases / Pallet
6.75 lbs.	18x12x9	1.13	8 TIE BY 7 HIGH	56

End Product Code & Descr	iption Net Weight Per Case	Servings Per Case	Net Weight per Serving	WBSCM Item Code
CON- CHA99- WHEAT PINK	6.75	48	2.25 oz.	100409
WBSCM Description	DF Inventory Drawdown pe case	By Products er Produced*	Value per pound of DF	Value of DF per case (F x H)
FLOUR WHOLE WHEAT SAG-50 LB	3.500	No	\$0.217	\$0.76

INGREDIENTS: Whole Wheat Flour, Flour, White, All-purpose, Enriched, Bleached (flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Water, Granulated Sugar, Shortening Palm Oil, Butter Emulsion Flavoring, Yeast, Eggs, Cinnamon, Dough Conditioner (Dried Wheat Flour, Datem, Enzyme complex, Ascorbic Acid, L-Cysteine Monochloride), Whey, Dough Conditioner-Monoglyceride, Preservative (Water, Potassium Sorbate, Sodium Benzoate (Preservative), Sodium Propionate, Citric Acid), Salt, Spices, Cinnamon, Ground, Calcium Sulfate, Wheat Starch, Wheat Flour and 2% or Less of Each of the Following: Enzymes (Contains Wheat), Salt, Pink Food Color (Water, High Fructose Corn Syrup, Glycerine, Sugar, FD & C Red 3 (E127), Modified Food Starch, FD & C Yellow 5 (E102), Sodium Benzoate And Potassium Sorbate (Preservatives). Carrageenan Gum, FD & Red 40 (E129), Xanthan Gum, Citric Acid, FD & Blue 1 (E133)).

CONTAINS: egg, milk, wheat

Nutritic Serving size 2 Servings per C	1/4 oz (64g)	
Amount Per Servi	ng	
Calories 190	Calories fro	m Fat 50
	% Г	Daily Value *
Total Fat 5g		8%
Saturated Fa	at 2.5g	13%
<i>Trans</i> Fat 0g		
Cholesterol 5	mg	1%
Sodium 85mg		4%
Total Carbohy	drate 33g	11%
Dietary Fiber	r 3g	12%
Sugars 8g		
Protein 4g		
Vitamin A 0% Calcium 4%	Vitar Iron	min C 4% 8%

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 BLVD. #106, SAN ANTONIO, TEXAS 78211 PHONE 210-698-8997 / FAX

210-698-8385 email Office@luxbake.com website luxbake.co

11/01/2016 A