

COOKING INSTRUCTIONS:
COOKING TIMES MAY VARY DEPENDING ON OVEN.

CONVENTIONAL OVEN:

- Allow bread to thaw enough to separate.
- Preheat oven to 425°F.
- Place bread flat on baking pan.
- Place baking pan on middle shelf of oven.
- Bake 10-12 minutes or until heated through and lightly browned.
- Bottom of loaves should be crispy.

Product Synopsis Natural Ciabatta Bruschetta eff. 7/05/06

Product Specifications:

13oz. "Italian Style" Ciabatta Bruschetta

Stone Baked “European Crust” bread golden in color, cut horizontally. Spread on both sides, each half is sprayed with a full-butter spread, sweet cream buttermilk and crushed garlic spread, Italian spices, parmesan cheese; then topped with diced red tomatoes and mozzarella cheese.

Average:	Bread:	7oz Total weight
	Spread:	2.1-2.25oz
	Topping:	2.4-2.5oz
	Cheese:	1.6-1.8oz

Product Package:

The Ciabatta Bruschetta will be packed open faced bottom to top. They will be put in a poly propylene bag, sealed at bottom and sides. It is then placed in a carton with full color graphics and processed picture. Box Dimensions 9.25 x 5 x 3.56

General Requirements:

The Ciabatta Bruschetta shall be and is in accordance with the **Good Manufacturing Practices of FDA and Wisconsin Agriculture Departments.**

Physical & Micro Compose:

Count: 1 – 13 oz. Ciabatta Bruschetta Package containing 2 *pieces*
Case Count 12 units

Size: Length (*Prior to slicing*): Target 8 inches Min. 7 inches
Width: Target 4 inches Min. 3.5 inches
(*Each piece*) Height: Target 1.5 inches Min. 1

inches

Slice: Target 8 X 4

Appearance: Rectangle shape with spread coverage on each half, topped with spices, diced tomatoes and shredded mozzarella cheese.

APC:	N/A	
Coliform:	Max. 500	Min. <10
E-coli:	< 10	

Color and Bake of Product:

The spread is a yellow golden in color with small green flakes, red dices of tomato and shredded mozzarella cheese sprinkled throughout. When product is cooked the bread will be golden brown in color and have a crispy crust. When eaten, it should have a crisp outside with a chewy texture.

Packaging:

The carton will be hermetically sealed, both on the longitude and end seals. There will be a code date either embossed in or by laser jet on the end flap opposite of the tear strip specifying Best Before with a date below. This date will be one year from production date. The life of the product is 1 year from the date of production providing it remains in a frozen state.

Net Weight:

The Ciabatta Bruschetta with spread will not weigh less than 13 ounces and not exceed 14 ounces.