

Smart Flour Ancient Grain Hamburger Bun



If you're looking for a burger bun that's worthy of an award, you've come to the right place. With the perfect amount of hearty taste and texture, be sure to "wow" every guest, regardless of dietary needs/restrictions.

Is this really gluten-free AND vegan?

We get asked this a lot...no, really. Our hamburger buns have truly outdone the gluten-free burger market. It's always a great tool to have a one-up on the competition when it comes to "the veto vote"!

Change in landscape

We know that operators tend to take advantage of offering products that are multi-purpose and will cater to SEVERAL lifestyles and dietary needs.

Dual application and easy handling

We certainly made our breads with your biggest burger connoisseurs in mind - with the right amount of rise and texture, our hamburger buns work flawlessly for both hot and cold applications. What makes Smart Flour's breads even better is that these are simply thaw/serve, and have an ambient shelf life of 5 days...welcome to hassle-free, health-forward options of the future!



Culinary driven for maximum profit and guest support

Guests want a superior option; they are no longer looking for "good enough" when it comes to gluten-free. Help drive a higher check average with quality products that guests can count on.

Product	4" Ancient Grain Hambu
Manu Item #	BNH4WS24
GTIN#	10856952001537
DOT#	633569
Case Pk	21 indiv wrapped

Unit Wt 2.3 - 2.6 oz

Shelf Life:

Frozen: 365 Days

Refrigerated: Not recommended

> **Ambient:** 5 Days

Nutrition Fac	ts	
Serving Size Bun	(69g)	
Amount Per Serving		
Calories 180		
% Dail	y Value*	
Total Fat 7g	9%	
Saturated Fat 0.5g	3%	
Trans Fat 0g		
Cholesterol Omg	0%	
Sodium 250mg	11%	
Total Carbohydrate 35g	13%	
Dietary Fiber 10g 36		
Total Sugars 3g		
Includes 2g Added Sugars	4%	
Protein 2g		
Vitamin D 0mcg	0%	
Calcium 72mg	6%	
Iron 1mg	6%	
Potassium 177mg	4%	

ırger Bun

24, indiv. wrapped

INGREDIENTS:

Water, Smartflour Bun Blend (Sorghum Flour, Tapioca Starch, Modified Tapioca Starch, Teff Flour, Amaranth Flour), Canola Oil, Glycerine, Modified Corn Starch, Sugar, Psyllium Husk, Yeast, Modified Cellulose, Salt, Calcium Sulfate (A Natural Enzyme), Rice Starch, Sodium Carboxymethycellulose, Raisin Juice Concentrate (A Natural Mold Inhibitor).





Individually Wrapped

HANDLING & PREPARATION INSTRUCTIONS:

From frozen: Thaw buns in wrapper. It will take approximately 1 hour to completely thaw to room temperature. Once thawed, they are ready to serve!

Heating/Toasting (if desired): Toast buns in 400° oven for 5-7 minutes OR grill on a griddle/pan with butter and oil.

SALES SAMPLES INSTRUCTIONS:

- Our breads ship on dry ice and should arrive mostly frozen but are still edible if they have begun to thaw.
- If they arrive mostly frozen, they can be stored in a freezer for up to 365 days.
- If they are mostly thawed upon arrival, they should be stored at room temperature for up to 5 days.

Refrigeration is NOT recommended.

Hungry for more? We'd love to hear from you!

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