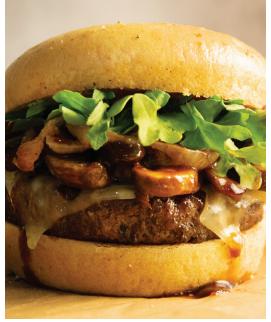


# **Smart Flour White Hamburger Bun**



Smart Flour's White Hamburger Bun brings the best attributes from our original hoagie rolls but with the extraordinary classic taste of airy, white bread.

### Did we mention these are gluten-free AND vegan?

Yes, you read that right. In addition to being airy with superior taste and texture, our newest additions are vegan to help you streamline your menu and cater to MANY dietary needs. This will certainly be music to your customers' ears.

## Dual application and easy handling

We pride our hamburger buns in being able to handle even the messiest of handhelds; don't be afraid to throw on the extra sauce, juicy tomatoes or heaviest of patties. We dare you to test out the boundaries of what these breads can hold up to.

In case we haven't convinced you that these are a MUST HAVE on your menu, our breads are simply thaw/serve, come individually wrapped, AND have an ambient shelf life of 5 days. Could it make your kitchen process any simpler?

## 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.





4" White Hamburger Bun
BNHW4WS24
10856952001353
755999
24, indiv. wrapped
2.3 - 2.7 oz





Individually Wrapped

#### **Shelf Life:**

## Frozen:

365 Days

#### **Refrigerated:**

Not recommended

## **Ambient:**

5 Days

<b>Nutrition F</b>	acts
Serving Size 1	Bun (69g)
Amount Per Serving	
Calories	180
	% Daily Value*
Total Fat 7g	9%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 480mg	21%
Total Carbohydrate 31g	11%
Dietary Fiber 4g	14%
Total Sugars 2g	
Includes 0g Added Sug	ars 0%
Protein 2g	
Mitaria D Orona	00/
Vitamin D 0mcg	0%
Calcium 49mg	4%
Iron 1mg	6%
Potassium 21mg	0%

**INGREDIENTS:** Water, Rice Flour, Tapioca Starch, Canola Oil. Potato Starch, Bamboo Fibre, Yeast, Psyllium Husk, Corn Starch, Modified Cellulose, Salt, Dextrose, Sugar, Corn Flour, Liquid Grape Juice, Rice Syrup, Ground Flax Seed. Sodium Carboxymethycellulose, Guar Gum, Pea Protein, Cultured Cane Sugar, Enzyme, Xanthan Gum.

#### 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!

sales@smartflourfoods.com | www.smartflourfoods.com Smart Flour Foods, 2418 Spring Lane, #5232, Austin, TX 78703