

NEW IN 2024 Smart Flour White Sub Roll



Your unique handhelds deserve a gluten-free counterpart that is nothing short of perfection when it comes to your menu. Inspired by our delicious white hoagie rolls, our sub roll features a wider base with a slightly harder outside crust. Don't be fooled, though; the fluffy interior is what all white breads strive to be.

Dual application and easy handling

We pride our vegan white sub roll 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 meats. We dare you to test out the boundaries of what these breads can hold up to.

Our sub roll is 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 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.



Product
Manu Item #
GTIN #
DOT #
Case Pk
Unit Wt

ANK.

7" White Sub Roll

SBRW7WS28	
10856952001834	
778387	
28, indiv. wrapped	
4.45 - 4.75 oz	

Shelf Life:

Frozen: 365 Days

Refrigerated: Not recommended

> Ambient: 7 Days

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Serving Size 1 R	oll (130g)
Amount Per Serving	
<u>Calories</u>	360
	% Daily Value
Total Fat 15g	19%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 480mg	21%
Total Carbohydrate 58g	21%
Dietary Fiber 6g	21%
Total Sugars 2g	
Includes 0g Added Suga	ars 0%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 73mg	6%
Iron 3mg	15%
Potassium 330mg	8%

Nutrition Facts

INGREDIENTS: Water, Gluten Free Flour Blend (Modified Tapioca Starch, Rice Flour, Rice Starch, Potato Starch, Chickpea Flour, Corn Starch, Flax Meal), Canola Oil, Psyllium Husk, Yeast, Glycerin, Micro Gum Blend (Hydroxypropyl Methylcellulose, Bamboo Fiber, Guar Gum, Citrus Fiber, Carob Seed), Humectant Syrup (Grape Juice, Rice Syrup), Salt, Sodium Carboxymethycellulose, Apple Cider Vinegar, Dextrose, Sugar, Isolated Pea Product, Guar Gum, Enzyme, Xanthan Gum.



Individually Wrapped

HANDLING & PREPARATION INSTRUCTIONS:

From frozen: Thaw 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 7 days.

Refrigeration is NOT recommended.

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

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