



La Segunda

CENTRAL BAKERY • VIA YBOR • EST. 1915

WHOLESALE PRODUCT SPECIFICATION

2512 N. 15th St., Ybor City, FL 33605 | cubanbread.com | (813) 214-1531

AUTHENTIC CUBAN BREAD — 18"

Item #024085 | UPC: 1 00 30032 02408 5

Crusty on the outside, soft on the inside — our century-old authentic Cuban bread is made from high-gluten spring wheat flour created specifically for our bakery. Each loaf is finished with a freshly cut palmetto leaf creating the signature split. Zero trans fat. Perfect for Cuban sandwiches, pressed or plain.

PRODUCT SPECIFICATIONS

Pack Size	24 loaves per case
Loaf Size	18 inches / 8 oz each
Net Weight	12 lbs per case
Case Dimensions	16 x 12 x 20 in
Cubic Feet	2.22 cu. ft.
TI/HI	10 per row, 4 high (40 cases/pallet)
Shelf Life	270 days frozen
Storage	0°F frozen / Thaw & Serve

INGREDIENTS

Bleached Wheat Flour (Malted Barley Flour, Niacin, Reduced Iron, Potassium Bromate, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Palm Oil, Sugar, Salt, Yeast (Sorbitan Monostearate, Ascorbic Acid).

ALLERGENS: WHEAT

NUTRITION FACTS

Serving Size	1 oz (28g)
Servings/Container	8 per loaf
Calories	89
Total Fat	1g (2% DV)
Saturated Fat	0.6g (3% DV)
Trans Fat	0g
Cholesterol	0mg (0% DV)
Sodium	151mg (6% DV)
Total Carbohydrate	17g (6% DV)
Dietary Fiber	0.6g (2% DV)
Sugars	1g
Protein	2g

FOR BEST RESULTS

Let bread thaw in poly bag for one hour at room temperature or until completely thawed. Warm in convection oven for 2-3 minutes at 350 degrees. Prepare sandwich and then press. Do not refrigerate bread.

