



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 — 36"

Item #000143 | UPC: 1 00 30032 00014 3

Our flagship 36-inch loaf — the full-length traditional Cuban bread used by Tampa's most iconic restaurants for over a century. Same signature recipe, palmetto leaf split, and stone-hearth bake. Ideal for high-volume sandwich operations. Zero trans fat.

PRODUCT SPECIFICATIONS

Pack Size	20 loaves per case
Loaf Size	36 inches / 16 oz each
Net Weight	20 lbs per case
Case Dimensions	38 x 12 x 14 in
Cubic Feet	3.71 cu. ft.
TI/HI	3 per row, 5 high (15 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	16 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.

