



Product Description

[click here for
Nutrition Information](#)

[click here for
Recipe Collection](#)

New York® Five Minute Garlic Bread (with paper insert)

Item # 10552

Product Description:

Hearth baked long loaf shape which is sliced and has a garlic spread on two halves and a paper insert in between.
Approximate dimensions: 18" x 3" x 2"



Case GTIN:	10070459105523
Pack:	16
Size:	1 lb
Shelf Life:	6 Months
Package Format:	Poly Bag
Servings Per Case:	About 128
Storage:	Keep Frozen
Product Preparation:	Remove bread from bag. Separate loaf and remove paper insert. Place on baking sheet open-faced garlic side up. Broil for 3-5 minutes. Serve warm.

Operator Benefits:	0g trans fat per serving Great taste! Quick prep time (Freezer to table in 5-7 minutes) Convenience - Heat and serve only what is needed.
---------------------------	--

Date Last Refreshed: 08/09/11

The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.



[click here for
Product Description](#)

[Nutrition Information](#)

[click here for
Recipe Collection](#)

New York® Five Minute Garlic Bread (with paper insert)

Item # 10552

INGREDIENTS:

BREAD: BLEACHED ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CONTAINS 2% OR LESS OF : SALT, DEXTROSE, DOUGH CONDITIONERS (DATEM, CALCIUM SULFATE, ASCORBIC ACID, POTASSIUM IODATE, L-CYSTEINE, AZODICARBONAMIDE, ENZYMES, ETHOXYLATED MONO AND DIGLYCERIDES), SOYBEAN OIL, SUGAR, CALCIUM AND SODIUM PROPIONATE ADDED AS PRESERVATIVES, YEAST, MALTED BARLEY FLOUR, CORN STARCH, MONO AND DIGLYCERIDES, POLYSORBATE 60, PROPIONIC ACID, PHOSPHORIC ACID, CORNMEAL.

SPREAD: SOYBEAN OIL, WATER, PALM OIL, DEHYDRATED GARLIC, NATURAL AND ARTIFICIAL FLAVORS, SALT, MONOGLYCERIDES, WHEY (A MILK INGREDIENT), XANTHAN GUM, CITRIC ACID, AUTOLYZED YEAST EXTRACT, BETA CAROTENE ADDED FOR COLOR.

CONTAINS: WHEAT, MILK

Nutrition Facts

Serving Size 2-1" slices (57 g)
Servings Per Container ABOUT 8

Amount Per Serving

Calories 180 **Calories from Fat 50**

% Daily Value*

Total Fat	6 g	9 %
Saturated Fat	1.5 g	7 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	400 mg	16 %
Total Carb.	26 g	9 %
Dietary Fiber	1 g	4 %
Sugars	1 g	
Protein	5 g	

o Vitamin A 0 % o Vitamin C 0 % o Calcium 0 % o Iron 4 %

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Fiber		25g	30g

Calories per gram: Fat 9 • Carbohydrates 4 • Protein 4

Other Nutrition Information:
2.0 Bread exchanges per serving



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

New York® Five Minute Garlic Bread (with paper insert)

Item # 10552

Recipes

Garlic Cheese Bread

Recipe Category: Appetizers

Cook Time: 2-4 minutes

- 1 loaf New York™ Frozen Five Minute Garlic Bread (with paper insert)
- 4 oz. shredded mozzarella cheese

Preparation: Take loaf from freezer and separate halves. Remove paper insert and sprinkle approximately 2-oz. shredded Mozzarella cheese on each half. Place under broiler for 2-4 minutes or until the cheese topping is melted and lightly browned.



click here for
Product Description

click here for
Nutrition Information

Recipe Collection

New York® Five Minute Garlic Bread (with paper insert)

Item # 10552

Recipes

Garlic Cheese Tomato Bread

Recipe Category: Appetizers

Cook Time: 2-4 minutes

- 1 loaf New York™ Frozen Five Minute Garlic Bread (with paper insert)
- 1 tomato
- 4 oz. mozzarella cheese

Preparation: Take loaf from freezer and separate halves. Remove paper insert and place tomato slices over each half. Top with Mozzarella cheese. Place under broiler for 2-4 minutes or until cheese topping is melted and lightly browned.



click here for
Product Description

click here for
Nutrition Information

Recipe Collection

New York® Five Minute Garlic Bread (with paper insert)

Item # 10552

Recipes

Garlic Italian Herb Bread

Recipe Category: Appetizers

Cook Time: 2-4 minutes

- 1 loaf New York™ Frozen Five Minute Garlic Bread (with paper insert)
- light sprinkle Italian seasoning mix

Preparation: Take loaf from freezer and separate halves. Remove paper insert and lightly sprinkle Italian seasoning over each half. Place under broiler for 2-4 minutes or until crispy golden brown.



click here for
Product Description

click here for
Nutrition Information

Recipe Collection

New York® Five Minute Garlic Bread (with paper insert)

Item # 10552

Recipes

Garlic Onion Bread

Recipe Category: Appetizers

Cook Time: 2-4 minutes

- 1 loaf New York™ Frozen Five Minute Garlic Bread (with paper insert)
- 1/4 to 1/2 oz. chopped onion

Preparation: Take loaf from freezer and separate halves. Remove paper insert and sprinkle chopped onion over top of each half. Place under broiler for 2-4 minutes or until crispy golden brown.



[click here for
Product Description](#)

[click here for
Nutrition Information](#)

[Recipe Collection](#)

New York® Five Minute Garlic Bread (with paper insert)

Item # 10552

Recipes

Garlic Pizza

Recipe Category: Entrees

Cook Time: 2-4 minutes

- 1 loaf New York™ Frozen Five Minute Garlic Bread (with paper insert)
- 8 oz. pizza sauce
- 4 oz. mozzarella cheese

Preparation: Preheat broiler. Take loaf from freezer and separate halves. Remove paper insert and spread 4 ounces pizza sauce and 2 ounces of mozzarella cheese over the top of each half. Place under broiler for 2-4 minutes or until cheese topping is melted and lightly browned.