



Product Description

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New York® Wheat Breadsticks made with Whole Grain

Item # 15023

Product Description:

Hearth baked in elongated shape approximately 4-1/2" x 1.5" x 1". Crispy crust with soft texture inside. Made from a whole wheat flour blend that is 52% whole grain. Hearty and delicious with just the right touch of sugar and the goodness of whole grain. Versatile with uses at breakfast, lunch, dinner and snack occasions.



Case GTIN:	10070459150233
Pack:	Bulk (12 lb net)
Size:	Minimum 168 pieces
Shelf Life:	12 Months
Package Format:	Poly Bag
Servings Per Case:	About 168
Storage:	Keep Frozen
Product Preparation:	Remove breadsticks from bag. Place flat on cooking surface. Always serve warm. Conventional or Toaster Oven: Preheat oven to 375 degrees F. Place breadsticks flat on baking sheet or aluminum foil. Bake four minutes or until golden brown.

Operator Benefits:	<ul style="list-style-type: none">- Contains 9g of whole grain per serving- Made from a whole wheat flour blend that is 52% whole grain- NO high fructose corn syrup- 0g trans fat per serving- Peanut free- Great taste! Just the right touch of sugar and whole wheat.- Quick prep time (Freezer to table in 5-7 minutes)- Convenience! Heat and serve only what is needed. Keep the rest frozen.
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Date Last Refreshed: 02/08/12

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.



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INGREDIENTS:

WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, Malted Barley Flour, niacin, iron, thiamine mononitrate, riboflavin, folic acid), water, sugar, soybean oil, contains 2% or less of: salt, yeast, dough conditioners (DATEM, enzymes, ascorbic acid, azodicarbonamide (ADA), L-cysteine, calcium sulfate, calcium peroxide, ethoxylated mono and diglycerides), calcium and sodium propionate added as preservatives, dextrose, whey, mono and diglycerides, polysorbate 60, phosphoric acid, cornmeal.

CONTAINS: WHEAT, MILK

Nutrition Facts

Serving Size 1 BREADSTICK (31 g)
Servings Per Container ABOUT 168

Amount Per Serving

Calories 90 **Calories from Fat** 10

		% Daily Value*
Total Fat	1 g	2 %
Saturated Fat	0 g	0 %
Trans Fat	0 g	
Cholesterol	0 mg	0 %
Sodium	190 mg	8 %
Total Carb.	17 g	6 %
Dietary Fiber	2 g	6 %
Sugars	2 g	
Protein	3 g	

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

* 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:

- 1.0 Bread/grain equivalents per serving
- Contains 52% whole grain
- Contains 9g of whole grain per serving



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New York® Wheat Breadsticks made with Whole Grain

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Recipes

Cinnamon and Sugar Breadsticks

Recipe Category: Appetizers

Yields: 12 breadsticks

- 12 New York™ Wheat Breadsticks made with Whole Grain
- 2 oz. liquid margarine or butter flavored oil
- 1 tsp. ground cinnamon
- 3 tsp. sugar

Preparation: Mix all ingredients in measuring cup with spatula until cinnamon and sugar are thoroughly distributed into the margarine. With spatula, spread mixture evenly over breadsticks, and then bake.



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New York® Wheat Breadsticks made with Whole Grain

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Recipes

Honey Almond Breadsticks

Recipe Category: Appetizers

- 12 New York™ Wheat Breadsticks made with Whole Grain
- 2 oz. liquid margarine or butter flavored oil
- 1/2 oz. almond extract
- 4 oz. honey

Preparation: Mix all ingredients in a measuring cup until thoroughly distributed. With spatula, spread mixture evenly over breadsticks and then bake until golden brown.



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New York® Wheat Breadsticks made with Whole Grain

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Recipes

Chicken Caesar Salad

Recipe Category: Salads

- 1 New York™ Wheat Breadstick made with Whole Grain
- 2 oz. Cardini's® Caesar Dressing
- 6 oz. Romaine blend salad mix
- 1 Chicken breast
- 1/4 cup Diced tomato
- 1/2 oz. Grated parmesan cheese
- 1/2 cup Caesar croutons

Preparation: Place salad mix, croutons and dressing into stainless steel mixing bowl. Toss ingredients together. Place mix on plate, sprinkle diced tomato and parmesan on top. Julienne chicken breast into 1/2" strips. Place on top. Serve with New York Wheat Breadstick made with Whole Grain.