OKANAGAN
EST. OK 1994
FROZEN DOUGH

Cheddar Bread

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Product Code:
OK905 Cheddar Bread

Plain, toasted, served on the side or in a sandwich, our cheddar bread is a delicious and popular family favorite. It bakes up with a light golden crust and offers the unmistakable soft, chewy texture that can only come from blending simple ingredients like enriched white flour, cheddar, salt and canola oil. Contains no trans fats. Sustainably made from wholesome ingredients.

INGREDIENTS LIST

Wheat Flour, Water, Cheddar Cheese (Milk, Modified Milk Ingredients, Bacterial Culture, Salt, Microbial Enzyme, Annatto, Cellulose, Calcium Chloride), Yeast, Wheat Gluten, Sugar, Salt, Improver (Wheat Flour, Ascorbic Acid, Xylanase, Lipase, Soya Oil, Amylase), Canola Oil, Soy Lecithin

Nutritional Information (Baked)

Nutritional Facts	Amounts Per 2 Slices (56g)	% Daily Value
Calories	210	
Fat	6g	8%
Saturated	3g	
+Trans	0g	15%
Carbohydrate	31g	10%
Fibre	2g	5%
Sugars	2g	2%
Protein	10g	
Cholesterol	10mg	
Sodium	400mg	17%
Potassium	75mg	1%
Calcium	30mg	3%
Iron	2mg	11%

Handling Instructions

Note: Times and temperatures are a guideline only, specific shop conditions & equipment may vary results.

1

BREAKOUT & THAW

Break product out directly into bread pans lightly sprayed with oil. Keep belt mark side of loaf down. Place product on covered rack and keep in retarder or cooler overnight to thaw.

2

MORNING

Remove rack from retarder or cooler. Leave on covered rack on floor until space and time permit in proofer and oven. Let bread rise in proofer until about ½ inch (1 ½ cm) above top of bread pan. Proof time should be about 60 minutes.

3

BAKE TIME

TOPPING & SCORING: After proofing score one slice the length of the loaf. Sprinkle shredded cheese in the slice. Bake bread at 380˚F for 30 - 40 minutes. After bake cycle is complete remove from oven and transfer bread from pan to cooling rack immediately. Let product completely cool before slicing and packaging.