



Hard Dough Bread • Spice Fruit Bun • Bulla • Coco Bread • Sugar Bun • Cakes • Pastries

PRODUCT SPECIFICATIONS

JAMAICAN STYLE COCO BREAD

Description:

Jamaican style coco bread are soft, fluffy rolls that usually sandwich a Jamaican style patty.

Available in packs of 4.

Ingredients:

Enriched Flour (Bleached Wheat Flour, Niacin, Iron, Potassium Bromate, Thiamine Mononitrate, Riboflavin, Folic Acid, Enzymes), Water, Sugar, Vegetable Shortening (Partially Hydrogenated Soybean Oil, Mono and Diglycerides, Soybean Oil, and Partially Hydrogenated Cottonseed Oil, TBHQ and Citric Acid added to protect flavor), Margarine (Partially Hydrogenated Soybean Oil, Water, Partially Hydrogenated Cottonseed Oil, Salt, Mono and Diglycerides, Artificial Flavor, Colored with Annatto, Calcium Disodium EDTA added as a Preservative, Vitamin A Palmitate Added), Salt, Malt Syrup, Yeast, Dough Conditioner (Water, Ethoxylated Mono & Diglycerides, Polysorbate 60, Contains 2% or less of Soya Lecithin, Sodium Propionate (a preservative), Phosphoric Acid), Calcium Propionate (to retard spoilage).

Allergens:

Wheat, Soy.

LAST REVIEWED: 8 July 2015



Hard Dough Bread • Spice Fruit Bun • Bulla • Coco Bread • Sugar Bun • Cakes • Pastries

PRODUCT SPECIFICATIONS

JAMAICAN STYLE COCO BREAD

Nutrition Facts	
Serving Size 1/2 loaf (56g)	
Servings Per Container 8	
Amount Per Serving	
Calories 170	Calories from Fat 30
% Daily Value*	
Total Fat 3.5g	5%
Saturated Fat 1g	5%
<i>Trans</i> Fat 0g	
Cholesterol 0mg	0%
Sodium 270mg	11%
Total Carbohydrate 28g	9%
Dietary Fiber <1g	0%
Sugars 3g	
Protein 6g	
Vitamin A 0%	• Vitamin C 0%
Calcium 4%	• Iron 8%
*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
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9	• Carbohydrate 4 • Protein 4

NUTRITIONAL COA DATE: 17 May 2007