



**White Sesame Burger Bun**  
**4½", Sliced**  
**#40021**

A white burger bun that excels in form, function, and taste. This bun will not squish into the burger, and its golden brown crust topped with sesame seeds and evenly rounded shape create an eye appealing presentation.

<b>Nutrition Facts</b>	
Serving Size 1 bun (86g)	
Servings Per Container Varies	
<b>Amount Per Serving</b>	
<b>Calories</b> 250	Calories from Fat 60
% Daily Value*	
<b>Total Fat</b> 7g	<b>11%</b>
Saturated Fat 1g	<b>5%</b>
Trans Fat 0g	
<b>Cholesterol</b> 15mg	<b>5%</b>
<b>Sodium</b> 330mg	<b>14%</b>
<b>Total Carbohydrate</b> 39g	<b>13%</b>
Dietary Fiber 1g	<b>5%</b>
Sugars 5g	
<b>Protein</b> 9g	
Vitamin A 0%	Vitamin C 0%
Calcium 4%	Iron 15%
*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
Saturated 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	

Product Dimensions

**Diameter:** 4½"  
**Height:** 2 ½"  
**Slice Thickness:** ¾" from bottom  
**Unit Size:** 3.04 oz.

Packaging Specifications

**Buns per Case:** 48 – 4 packs of 12  
**Net Case Weight:** 9.12lbs.  
**Gross Case Weight:** 10.96 lbs.  
**Case Dimensions:** 19.94" x 15.94" x 10.12"  
**Case Cube:** 1.86  
**Pallet Configuration:** 6 Ti / 7 Hi  
**Cases per Pallet:** 42  
**UPC Code:** 10707043400210

Product Handling

**Keep Frozen Until Ready to Use**  
**Frozen Shelf Life:** 180 days  
**Thawed Shelf Life:** 2-4 days

Ingredients: Enriched wheat flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, soybean oil, sugar, sesame seeds, whey (milk), salt, whole egg, yeast, dough conditioner [DATEM, dextrose, ascorbic acid, enzymes (pentosanase, glucose oxidase), L-cysteine, azodicarbonamide]. Made on common equipment with soy.