

#128



TOUFAYAN
B A K E R I E S

HEARTH BAKED

Pita

WHOLE WHEAT

6g PROTEIN

0g TRANS FAT



3g FIBER

0mg CHOLESTEROL

NET WT
12 OZ (340g)

6 LOAVES



Since 1926, Families Have Been Relyin' On The Fresh Taste Of Toufayan. Our old world recipes use only top quality, wholesome ingredients. They are naturally cholesterol free and trans fat free. True to the original pita tradition, we hearth bake each bread to a perfect golden brown.

Toufayan Pitas are convenient and versatile. Just cut in half or at the top and fill with meats, salads or cheese. Great for tacos, sloppy joes and fajitas. Or cut into bite sizes for appetizers. Enjoy. From our family to yours—The Toufayans

Harry Karen Greg Kristine

For recipe ideas and serving suggestions, visit www.toufayan.com/recipes

Nutrition Facts

Serving Size 1 Loaf (56g)
Servings per Container 6

Amount Per Serving	Calories 150	Calories from Fat 10
	% Daily Value*	
Total Fat 1g	2%	
Saturated Fat 0g	0%	
Trans Fat 0g		
Cholesterol 0mg	0%	
Sodium 225mg	9%	
Total Carbohydrate 30g	10%	
Dietary Fiber 3g	13%	
Sugars 2g		
Protein 6g		
Vitamin A 0%	Vitamin C 0%	
Calcium 4%	Iron 6%	

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

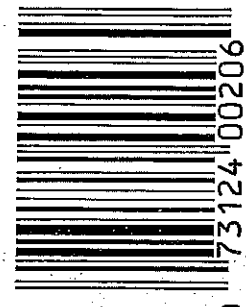
	2,000	2,500
Total Fat	Less than 65g	80g
Sat Fat	Less than 20g	25g
Cholesterol	Less than 300mg	300mg
Sodium	Less than 2,400mg	2,400mg
Total Carbohydrate	300g	375g
Dietary Fiber	25g	30g

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

INGREDIENTS: STONE GROUND WHOLE WHEAT FLOUR, WATER, WHEAT GLUTEN, YEAST, CONTAINS LESS THAN 2% OF EACH OF THE FOLLOWING: SUGAR, SALT, CALCIUM PROPIONATE (ADDED TO MAINTAIN FRESHNESS).

PROCESSED ON EQUIPMENT THAT ALSO PROCESSES SOYBEAN.

We'd love for you to join us on:



TO EXTEND FRESHNESS FREEZE. TO ENHANCE FLAVOR, WARM TOUFAYAN PITA IN OVEN/MICROWAVE BEFORE USING.

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