

Bridgford® Fully Baked White Whole Wheat Garlic Breadsticks 6788



Product #	6788
GTIN	10047500023846
Case Pack	120/1.01 oz
Serving Size	1 Breadstick
Storage Temperature	0°F
Shelf Life	360 days
Kosher	No

Nutrition Facts

120 servings per container

Serving size 1 Breadstick (29g)

Amount per serving

Calories 70

% Daily Value*

Total Fat 1g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 115mg 5%

Total Carbohydrate 13g 5%

Dietary Fiber 1g 4%

Total Sugars 2g

Includes 2g Added Sugars 4%

Protein 3g

Vitamin D 0mcg 0%

Calcium 20mg 2%

Iron 0.7mg 4%

Potassium 40mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Child Nutrition 1 Breadstick = 1 oz equivalent grain servings.

Product Description Bridgford Fully Baked White Whole Wheat Garlic Breadsticks are ready to heat from frozen. Each breadstick is 6 inches in length. **Keep frozen until ready to use for maximum shelf life. Follow baking instructions before eating.**

Benefit of Using this Product 0 grams Trans Fat. Made with White Whole Wheat Flour.

Serving Suggestion Serve warm. Great as an appetizer to serve with dipping sauce.

Preparation and Cooking Instructions Place onto a pan, and heat breadsticks in a preheated 375-degree conventional oven (325 degrees if using a convection oven) for 4 to 6 minutes or until golden brown. Brush with melted butter, if desired. Carefully remove sticks from oven and pan to cool on a wire rack for one minute.

Ingredients WHITE WHEAT 100% WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CANE SUGAR, YEAST, SOYBEAN OIL, WHEAT GLUTEN, SALT, GARLIC, CALCIUM PROPIONATE (PRESERVATIVE), WHEAT FIBER (MODIFIED WHEAT STARCH), ASCORBIC ACID (VITAMIN C).

Contains WHEAT.

Shipping Facts	Case Weight	Case Pack	Case Dimensions	Case Cube	Tie/High
	9.5 lbs	120/1.01 oz	16.3125 x 12.8125 x 7.375	0.89	8/10

Jean Moore, Nutrition Specialist

January 1, 2026