



Bridgford® Parkerhouse Style Roll Dough 6202



Product #	6202
GTIN	10047500000069
Case Pack	12/25 oz
Serving Size	2 Rolls
Storage Temperature	0°F
Shelf Life	270 days
Kosher	No

Child Nutrition 1 Roll = 1 oz equivalent grain servings.

Product Description Bridgford Parkerhouse Style Roll Dough can be found in your grocer's freezer. Each roll is perfectly formed, ready for proofing and baking. **Keep frozen until ready to use for maximum shelf life. Once thawed, follow heating instructions before eating.**

Benefit of Using this Product Non-GMO. 0g Trans Fat.

Serving Suggestion Serve warm.

Preparation and Cooking Instructions Place frozen roll dough on a lightly greased cookie sheet(s) 1-2 inches apart. Let dough thaw and rise in a warm area until double in size. Bake in a preheated 375 degree oven for 10-14 minutes or until golden brown. Remove from oven and pan to cool on a wire rack. See reverse side of the product package for additional information.

Ingredients ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CANE SUGAR, YEAST, PALM OIL, MILK POWDER (WHEY, NONFAT DRY MILK, SOY FLOUR) CONTAINS 2% OR LESS OF: SALT, MONOCALCIUM PHOSPHATE, YEAST NUTRIENTS (CALCIUM SULFATE, AMMONIUM SULFATE), ENZYME, POTASSIUM IODATE, SOY FLOUR, WHEAT GLUTEN, WHEAT STARCH, ASCORBIC ACID (VITAMIN C).

Contains Wheat, Soybean, Milk

Amount per serving Calories	140
	% Daily Value
Total Fat 2g	3'
Saturated Fat 1g	5'
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0.5	g
Cholesterol 0mg	0'
Sodium 260mg	111
Total Carbohydrate 26g	9'
Dietary Fiber 1g	4'
Total Sugars 3g	
Includes 2g Added Sug	gars 4
Protein 5g	
Vitamin D 0mcg	0
Calcium 71mg	6
Iron 1mg	6
Potassium 71mg	2'

Shipping Facts	Case Weight	Case Pack	Case Dimensions	Case Cube	Tie/High
	24 lbs	12/25 oz	14x10x8.75	0.71	10/7

@ 2025 Bridgford Foods Corp., 1707 S. Good-Latimer Expressway, Dallas, TX 75226 For recipes and product information call us toll-free: 1-800-527-2105 www.bridgford.com/foodservice

Jean Moore, Nutrition Specialist

January 1, 2025