



Bridgford® White Bun Dough, 6585



Child Nutrition 1 oz of bread =	= 1 oz equivalent grain servings.
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Product Description Bridgford Bun Dough is ready for easy proofing and baking, for serving hot, freshly baked breads. Great for homemade sandwich or hamburger buns. Keep frozen until ready to use for maximum shelf life. Once thawed, follow baking instructions before eating. Benefit of Using this Product Og Trans Fat. Easy preparation, a convenient freezer staple. Serving Suggestion Bridgford Bun Dough can be used to make homemade hamburger buns or signature sandwich rolls.

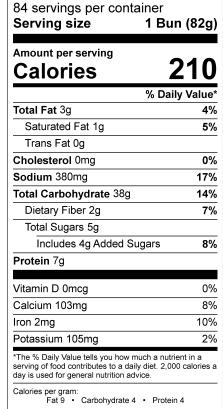
Preparation and Cooking Instructions Arrange 3 dough pieces down and 4 across (3 x 4) on a greased or lined 1/2 sheet pan. (Arrange 6 x 8 if using a full size sheet pan.) Brush the dough with melted butter or margarine. Let proof in a warm area until double in size. Bake in a preheated 325 degree convection oven for 12-15 minutes, or until golden brown. Remove from oven and pan immediately to cool on wire rack. Lightly brush with additional melted butter or margarine, if desired. Ingredients ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CANE SUGAR, YEAST, PALM OIL, MILK POWDER (NONFAT DRY MILK, DRIED WHEY, SOY FLOUR) CONTAINS 2% OR LESS OF: SALT, MONOCALCIUM PHOSPHATE, YEAST NUTRIENTS (CALCIUM SULFATE, AMMONIUM SULFATE), ENZYME, POTASSIUM IODATE, WHEAT GLUTEN, WHEAT STARCH, ASCORBIC ACID (VITAMIN C). Contains Wheat, Soybean, Milk

Chinging Facto	Case Weight	Case Pack	Case Dimensions	Case Cube	Tie/High
Shipping Facts	17 lbs	4/21/2.9 oz	13.25x7.25x9.062	0.50	13/7

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Product #	6585
GTIN	10047500017012
Case Pack	4/21/2.9 oz.
Serving Size	1 Bun
Storage Temperature	0°F
Shelf Life	270 days
Kosher	No

Nutrition Facts



Jean Moore, Nutrition Specialist

January 1, 2025