

**Bridgford® Grain Waiver Cinnamon Roll Dough, 6717**



<b>Product #</b>	6717
<b>GTIN</b>	10047500018200
<b>Case Pack</b>	144/2.5 oz.
<b>Serving Size</b>	1 Roll
<b>Storage Temperature</b>	0°F
<b>Shelf Life</b>	150 days
<b>Kosher</b>	No

**Nutrition Facts**

160 servings per container  
**Serving size** 1 Roll (71g)

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**Amount per serving**  
**Calories** **230**

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	% Daily Value*
<b>Total Fat</b> 7g	<b>9%</b>
Saturated Fat 2g	<b>10%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 310mg	<b>13%</b>
<b>Total Carbohydrate</b> 35g	<b>13%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 9g	
Includes 8g Added Sugars	<b>16%</b>
<b>Protein</b> 5g	
Vitamin D 0mcg	<b>0%</b>
Calcium 26mg	<b>2%</b>
Iron 2mg	<b>10%</b>
Potassium 73mg	<b>2%</b>

\*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.

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

**Child Nutrition** 1 Roll = 2 oz equivalent grain servings.

**Product Description** Bridgford Grain Waiver Cinnamon Roll Dough is "convenience packed" in layers. Each 2.5 oz Cinnamon Roll Dough piece is individually quick frozen (IQF), enabling the food service operator to instantly pan the number of Cinnamon Rolls they desire.

**Benefit of Using this Product** 0 grams Trans Fat.

**Serving Suggestion** Serve warm with icing, if desired.

**Preparation and Cooking Instructions** Remove desired number of rolls from case. Immediately return remainder of case to freezer. Arrange on a well-greased sheet or cake pan, leaving approximately 1 inch between rolls on all sides. For muffin pan rolls, place one roll in each cavity of a well-greased pan. For best results, let rolls thaw at room temperature for 1-2 hours or in a cooler or retarder overnight (alternate: rolls may go directly from freezer to proofing stage, but a low humidity setting should be used in the proofer to prevent condensation on the rolls), cover the rolls during thawing to prevent dehydration. Proof for 60-90 minutes in a proofer or warm, draft free area. Rolls should approximately triple in size. Bake: convection oven: 325 degrees for 7-9 minutes or until golden brown. Conventional oven: 375 degrees for 8-10 minutes or until golden brown. Drizzle with icing and serve hot or turn out of pan to cool and ice later. To store, cover rolls with plastic or place in a sealed container. Reheat: Conventional oven: cover with foil and heat 10-15 minutes at 250-300 degrees. Microwave: cover with a paper towel and heat on medium for 10-15 seconds per roll.

**Ingredients** ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CANE SUGAR, SHORTENING (INTERESTERIFIED SOYBEAN, WITH DISTILLED MONO GLYCERIDES ADDED), SOYBEAN OIL, YEAST, CONTAINS LESS THAN 2% OF SALT, CINNAMON, MONOCALCIUM PHOSPHATE, SOY FLOUR, ENZYME, POTASSIUM IODATE, ARTIFICIAL FLAVOR (SOYBEAN OIL, NATURAL & ARTIFICIAL FLAVORS, XANTHAN GUM, CITRIC ACID, SODIUM BENZOATE [PRESERVATIVE], BHA, MIXED TOCOPHEROLS, ANNATTO), MILK POWDER (NONFAT DRY MILK, DRIED WHEY, CALCIUM SULFATE), ASCORBIC ACID (VITAMIN C).

**Contains** Wheat, Soybean, Milk

<b>Shipping Facts</b>	Case Weight 24.5 lbs	Case Pack 144/2.5 oz	Case Dimensions 17x11x5.5	Case Cube 0.54	Tie/High 8/10
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Jean Moore, Nutrition Specialist

January 1, 2023