

Bridgford® Honey Wheat Cinnamon Roll Dough, Layer Pack 6718



Product #	6718
GTIN	10047500010778
Case Pack	160/2.25 oz
Serving Size	1 Roll
Storage Temperature	0°F
Shelf Life	150 days
Kosher	No

Nutrition Facts

160 servings per container
Serving size 1 Cinnamon Roll (64g)

Amount per serving
Calories 190

	% Daily Value*
Total Fat 4.5g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 230mg	10%
Total Carbohydrate 32g	12%
Dietary Fiber 3g	11%
Total Sugars 8g	
Includes 7g Added Sugars	14%

Protein 6g

Vitamin D 0mcg	0%
Calcium 28mg	2%
Iron 2mg	10%
Potassium 119mg	2%

*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 Pre-Sliced Gourmet Cinnamon Roll Dough is made using a Honey Wheat Dough. It is "convenience packed" in layers. Each 2.25 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. Made with Whole Wheat Flour. Whole Wheat Flour is the first ingredient. 51% of Flour from Whole Grains. Fits into California SB12. 3 grams fiber per roll.

Serving Suggestion Serve warm.

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 WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, YEAST, SOYBEAN OIL, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF CINNAMON, HONEY, SALT, WHEY, NON-FAT DRY MILK, SOY FLOUR, MONOCALCIUM PHOSPHATE, ENZYME, ASCORBIC ACID (VITAMIN C), POTASSIUM IODATE, BUTTER FLAVOR (SOYBEAN OIL, NATURAL AND ARTIFICIAL FLAVORS, XANTHAN GUM, CITRIC ACID, SODIUM BENZOATE (PRESERVATIVE), BHA, MIXED TOCOPHEROLS, AND ANNATTO), SHORTENING (INTERESTERIFIED SOYBEAN WITH DISTILLED MONO GLYCERIDES ADDED), WHEAT FIBER.

Contains Wheat, Soybean, Milk

Shipping Facts	Case Weight	Case Pack	Case Dimensions	Case Cube	Tie/High
	24.5 lbs	160/2.25 oz	17x11x6.2	0.670949	8/10



Jean Moore, Nutrition Specialist

January 1, 2023