

## Bridgford® White Whole Wheat Cinnamon Roll Dough, Layer Pack 6719



<b>Product #</b>	6719
<b>GTIN</b>	10047500014318
<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

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

**Amount per serving**  
**Calories** **210**  
 % Daily Value\*

<b>Total Fat</b> 5g	<b>6%</b>
Saturated Fat 1g	<b>5%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 250mg	<b>11%</b>
<b>Total Carbohydrate</b> 34g	<b>12%</b>
Dietary Fiber 3g	<b>11%</b>
Total Sugars 9g	
Includes 8g Added Sugars	<b>16%</b>
<b>Protein</b> 6g	
Vitamin D 0mcg	<b>0%</b>
Calcium 30mg	<b>2%</b>
Iron 2mg	<b>10%</b>
Potassium 119mg	<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 Pre-Sliced Gourmet Cinnamon Roll Dough is "convenience packed" in layers. Each piece is individually quick frozen (IQF), enabling the food service operator to instantly pan the number of Cinnamon Rolls they desire. **Keep frozen until ready to use for maximum shelf life. Once thawed, follow heating instructions before eating.**

**Benefit of Using this Product** 0g Trans Fat. Easy preparation. Made with White Wheat 100% Whole Wheat Flour.

**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** WHITE WHEAT 100% 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 & 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	144/2.5 oz	17x11x5.5	0.5411	8/10