

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



Product #	6719
GTIN	10047500014318
Case Pack	144/2.5 oz
Serving Size	1 Roll
Storage Temperature	0°F
Shelf Life	150 days
Kosher	No

Nutrition Facts

144 servings per container	
Serving size	1 Roll (71g)
Amount per serving	
Calories	210
	% Daily Value*
Total Fat 5g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 250mg	11%
Total Carbohydrate 34g	12%
Dietary Fiber 3g	11%
Total Sugars 9g	
Includes 8g Added Sugars	16%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 30mg	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 "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 24.5 lbs	Case Pack 144/2.5 oz	Case Dimensions 17x11x5.5	Case Cube 0.5411	Tie/High 8/10
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