Bridgford
The Fresh-Baked Idea Company®

MADE IN THE USA

Bridgford® White Bakery Yeast Roll Dough, Layer Pack 6725

Product #	6725
GTIN	10047500003206
Case Pack	240/1.5 oz
Serving Size	1 Roll
Storage Temperature	0°F
Shelf Life	180 days
Kosher	No

Nutrition Facts

240 servings per container
Serving size **1 Roll (43g)**

Amount per serving
Calories **120**

	% Daily Value*
Total Fat 2g	**3%**
Saturated Fat 1g	**5%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 210mg	**9%**
Total Carbohydrate 20g	**7%**
Dietary Fiber 1g	**4%**
Total Sugars 3g	
Includes 2g Added Sugars	**4%**
Protein 4g	
Vitamin D 0mcg	0%
Calcium 9mg	0%
Iron 1mg	6%
Potassium 46mg	0%

*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 = 1.5 oz equivalent grain servings.

Product Description Bridgford White Bakery Yeast Roll Dough provides an opportunity for the operator to bake their own fresh rolls. Each roll is perfectly formed, ready for proofing and baking. **Keep frozen until ready to use for maximum shelf life. Once thawed, follow baking instructions before eating.**

Benefit of Using this Product 0g Trans Fat. Easy preparation, a versatile menu addition.

Serving Suggestion May be served in baskets, on individual bread plates, or on sheet pans for cafeteria lines. Excellent for all types of Commercial Restaurants, In-Store Bakeries, and School Cafeteria Service Institutions.

Preparation and Cooking Instructions Remove desired number of frozen rolls from case. (One layer of 60 rolls will fill a standard 18 x 26 baking sheet pan.) Gently separate the individual rolls and arrange evenly on a greased sheet pan. The space between rolls should be about 1 inch. Brush any excess flour from rolls at this time. Brush dough with melted butter or margarine or spray with vegetable oil pan release. Allow rolls to rise in a proofer or a warm, draft free area for approximately 1.5 hours or until they are at least 3 times their original size. (Raising may be accelerated by placing pre-panned rolls in a retarder or cooler overnight [about 40 degrees], pans must be well covered with plastic to prevent dehydration of the rolls.) Bake in a preheated 375-degree oven for 12 to 14 minutes or until done. (Convection oven, 325 degrees for 10 to 12 minutes.) To maintain a soft crust, brush with melted butter or margarine while still hot. Turn out onto a cooling rack immediately and cool for 5 minutes before serving.

Ingredients ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CANE SUGAR, SHORTENING (INTERESTERIFIED SOYBEAN, WITH DISTILLED MONOGLYCERIDES ADDED), YEAST; CONTAINS 2% OR LESS OF: SALT, MILK POWDER (WHEY, NON-FAT DRY MILK, SOY FLOUR, CALCIUM SULFATE), MONOCALCIUM PHOSPHATE, POTASSIUM IODATE, ENZYME, ASCORBIC ACID (VITAMIN C).

Contains Wheat, Soybean, Milk

Shipping Facts	Case Weight	Case Pack	Case Dimensions	Case Cube	Tie/High
	24.5 lbs	240/1.5 oz	18.0625 x 13.125 x 5.0	0.69	7/12

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For recipes and product information call us toll-free: 1-800-527-2105
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