

**Bridgford® Honey Wheat Yeast Bakery Roll Dough, Layer Pack 6730**



<b>Product #</b>	6730
<b>GTIN</b>	10047500003213
<b>Case Pack</b>	240/1.5 oz
<b>Serving Size</b>	1 Roll
<b>Storage Temperature</b>	0°F
<b>Shelf Life</b>	180 days
<b>Kosher</b>	No

**Nutrition Facts**

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

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**Amount per serving**

**Calories** **110**

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**% Daily Value\***

<b>Total Fat</b> 1.5g	<b>2%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 180mg	<b>8%</b>
<b>Total Carbohydrate</b> 21g	<b>8%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 3g	
Includes 2g Added Sugars	<b>4%</b>
<b>Protein</b> 4g	
Vitamin D 0mcg	<b>0%</b>
Calcium 13mg	<b>2%</b>
Iron 1mg	<b>6%</b>
Potassium 87mg	<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 = 1.5 oz equivalent grain servings.

**Product Description** Bridgford Honey Wheat Yeast Bakery Roll Dough provides an opportunity for the operator to bake their own fresh rolls. Each roll is perfectly formed, ready for proofing and baking.

**Benefit of Using this Product** 0 grams Trans Fat. Healthy formula using Whole Wheat Flour. Whole Wheat Flour is the first ingredient. 51% of Flour from Whole Grains. 2 grams of fiber per roll. Made with Soybean Oil. No Hydrogenated Fats. Fits into the Healthier US School Challenge Whole Grains Resource. Fits into the California School Junk Food Ban SB12.

**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. Thaw rolls at room temperature for one hour. Allow rolls to rise in a proof box set to 100 degrees for one hour, or at room temperature for approximately 3 hours (2 times their original size). Bake in a preheated 325-degree convection oven for 10 to 12 minutes or until golden brown. (Conventional oven, 375 degrees, 12 to 14 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** WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, CANE SUGAR, WHEAT GLUTEN, SOYBEAN OIL, CONTAINS LESS THAN 2% OF HONEY, SALT, MILK POWDER (WHEY, NON-FAT DRY MILK, CALCIUM SULFATE), SOY FLOUR, MONOCALCIUM PHOSPHATE, ENZYME, ASCORBIC ACID (VITAMIN C), POTASSIUM IODATE, WHEAT FIBER.

**Contains** Wheat, Soybean, Milk

<b>Shipping Facts</b>	Case Weight	Case Pack	Case Dimensions	Case Cube	Tie/High
	24.5 lbs	240/1.5 oz	17.7x12.9x4.6	0.6078	7/12