

**Bridgford® Honey Wheat Yeast Bakery Roll Dough, Layer Pack 6731**



<b>Product #</b>	6731
<b>GTIN</b>	10047500010792
<b>Case Pack</b>	360/1 oz
<b>Serving Size</b>	2 Rolls
<b>Storage Temperature</b>	0°F
<b>Shelf Life</b>	180 days
<b>Kosher</b>	No

**Nutrition Facts**

180 servings per container  
**Serving size 2 Rolls (57g)**

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**Amount per serving**  
**Calories 150**

**% Daily Value\***

<b>Total Fat</b> 2g	<b>3%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 230mg	<b>10%</b>
<b>Total Carbohydrate</b> 28g	<b>10%</b>
Dietary Fiber 3g	<b>11%</b>
Total Sugars 4g	
Includes 3g Added Sugars	<b>6%</b>
<b>Protein</b> 6g	
Vitamin D 0mcg	<b>0%</b>
Calcium 17mg	<b>2%</b>
Iron 2mg	<b>10%</b>
Potassium 115mg	<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 oz equivalent of 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** 0g Trans Fat. Easy preparation, a versatile menu addition. Formula using Whole Wheat Flour. Whole Wheat Flour is the first ingredient. 51% of Flour from Whole Grains. 3 grams of fiber per serving (2 rolls). Made with Soybean Oil. Fits into the Healthier US School Challenge Whole Grains Resource.

**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 (immediately return remaining rolls to freezer), allow to thaw at room temperature for approximately 5 minutes. Gently separate the individual rolls and arrange evenly on a greased sheet pan. The gap between rolls should be about 1 inch. Brush any excess flour from rolls at this time. Brush tops with melted butter or margarine or spray with vegetable shortening. Allow dough to thaw and proof until 2 to 3 times their original size. Bake in a preheated 325 degree convection oven for approximately 10 to 12 minutes. Brush with additional melted butter, if desired. Remove immediately from oven and pan to cool on wire rack.

**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 24.5 lbs	Case Pack 360/1 oz	Case Dimensions 18.0625 x 13.125 x 5.0	Case Cube 0.69	Tie/High 7/12
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