

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



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

Nutrition Facts

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

Amount per serving
Calories 150
% Daily Value*

Total Fat 2g **3%**
Saturated Fat 0g **0%**
Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 230mg **10%**

Total Carbohydrate 28g **10%**

Dietary Fiber 3g **11%**

Total Sugars 4g
Includes 3g Added Sugars **6%**

Protein 6g

Vitamin D 0mcg **0%**

Calcium 17mg **2%**

Iron 2mg **10%**

Potassium 115mg **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 = 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. **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, 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

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