

## Bridgford® Honey Wheat Yeast Bakery Roll, Layer Pack 6735



<b>Product #</b>	6735
<b>GTIN</b>	10047500003237
<b>Case Pack</b>	180/2 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

180 servings per container  
**Serving size** 1 Roll (57g)

**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> 27g	<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 113mg	<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 = 2 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. **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. Formula using Whole Wheat Flour. 51% of flour from Whole Grains. 3 grams of fiber per roll. 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. (One layer of 60 rolls will fill a standard 18 x 26 baking sheet pan.) Gently separate individual rolls and arrange evenly on greased sheet pan. The gap between roll should be about 1 inch. Brush any excess flour from rolls at this time. Allow rolls to rise in a proofer or a warm, draft free area for approximately 1 and 1/2 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 to prevent dehydration of the rolls.) Bake in a preheated 325 degree convection oven for 10 to 12 minutes (conventional oven 375 degrees, 12 to 14 minutes) or until golden brown. To maintain a soft crust, brush with melted butter 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

Shipping Facts	Case Weight	Case Pack	Case Dimensions	Case Cube	Tie/High
	24.5 lbs	180/2 oz	18.0625 x 13.125 x 5.0	0.69	7/12