

**Bridgford® White Whole Wheat Honey Roll Dough, Layer Pack 6737**



Product #	6737
GTIN	10047500012512
Case Pack	180/2 oz
Serving Size	1 Roll
Storage Temperature	0°F
Shelf Life	180 days
Kosher	No

**Nutrition Facts**

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

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Amount per serving  
**Calories 150**

% Daily Value\*

Total Fat 2g	3%
Saturated Fat 0g	1%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 230mg	10%
Total Carbohydrate 27g	10%
Dietary Fiber 3g	9%
Total Sugars 4g	
Includes 3g Added Sugars	6%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 17mg	2%
Iron 1mg	8%
Potassium 107mg	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 = 2 oz equivalent grain servings.

**Product Description** Bridgford White Whole Wheat Honey 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. Healthy formula using White Whole Wheat Flour. White Wheat 100% Whole Wheat Flour is the first ingredient. 51% of flour from Whole Grains. 3 grams of fiber per roll. 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 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. 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 with plastic to prevent dehydration of the rolls.) Bake in a preheated 325 degree convection oven (375 degree conventional oven) for 12 to 14 minutes or until golden brown. To maintain a soft crust, brush with melted butter or margarine while still hot. Turn out onto a cooling rack and cool for 5 minutes before serving.

**Ingredients** WHITE WHEAT 100% 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 180/2 oz	Case Dimensions 18.0625 x 13.125 x 5.0	Case Cube 0.69	Tie/High 7/12
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