

Bridgford® Sweet Yeast Steakhouse Roll Dough, Layer Pack 6765



Product #	6765
GTIN	10047500003947
Case Pack	150/2.4 oz
Serving Size	1 Roll
Storage Temperature	0°F
Shelf Life	180 days
Kosher	No

Nutrition Facts			
Serving Size 1 Roll (68g)			
Servings Per Case 150			
Amount Per Serving			
Calories 180	Calories From Fat 35		
% of Daily Value*			
Total Fat 4g			6%
Saturated Fat 1g			6%
Trans Fat 0g			
Cholesterol 10mg			3%
Sodium 310mg			13%
Carbohydrate 31g			10%
Dietary Fiber 1g			4%
Sugars 5g			
Protein 5g			
Vitamin A 8%		Vitamin C 0%	
Calcium 0%		Iron 10%	
Folate 20%			
*Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			

Child Nutrition 1 Roll = 2.25 oz equivalent grain servings.

Product Description Bridgford Sweet Yeast Steakhouse 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.

Serving Suggestion Serve warm.

Preparation and Cooking Instructions Place frozen roll dough on a greased sheet pan 1/2 to 1 inch apart. Brush dough with melted butter. Let dough thaw and rise in warm area until double in size. Bake in a preheated 325 degree convection oven for 9 to 11 minutes or until golden brown (conventional oven: 375 degrees for 12 to 14 minutes or until golden brown). Remove from oven and pan to cool on wire rack.

Ingredients ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, SHORTENING (INTERESTERIFIED SOYBEAN, WITH DISTILLED MONO GLYCERIDES ADDED), YEAST, EGGS, CONTAINS LESS THAN 2% OF ASCORBIC ACID (VITAMIN C), MONOCALCIUM PHOSPHATE, SOY FLOUR, ENZYME, POTASSIUM IODATE, COLOR (YELLOW #5, YELLOW #6), SALT.

Contains Eggs, Wheat, Soybean

Shipping Facts	Case Weight	Case Pack	Case Dimensions	Case Cube	Tie/High
	24.5 lbs	150/2.4 oz	17.7x12.9x4.6	0.6078	7/12



Jean Moore, Nutrition Specialist

January 1, 2019