

## Bridgford® Parkerhouse Honey Wheat Yeast Roll Dough, Tray Pack 6153



|                            |                |
|----------------------------|----------------|
| <b>Product #</b>           | 6153           |
| <b>GTIN</b>                | 10047500005699 |
| <b>Case Pack</b>           | 240/1 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

240 servings per container  
**Serving size 1 Roll (28g)**

**Amount per serving**  
**Calories 80**

|                               | % Daily Value* |
|-------------------------------|----------------|
| <b>Total Fat</b> 1g           | <b>1%</b>      |
| Saturated Fat 0g              | <b>0%</b>      |
| Trans Fat 0g                  |                |
| <b>Cholesterol</b> 0mg        | <b>0%</b>      |
| <b>Sodium</b> 135mg           | <b>6%</b>      |
| <b>Total Carbohydrate</b> 14g | <b>5%</b>      |
| Dietary Fiber 1g              | <b>4%</b>      |
| Total Sugars 2g               |                |
| Includes 2g Added Sugars      | <b>4%</b>      |
| <b>Protein</b> 3g             |                |
| <b>Vitamin D</b> 0mcg         | <b>0%</b>      |
| <b>Calcium</b> 38mg           | <b>2%</b>      |
| <b>Iron</b> 1mg               | <b>6%</b>      |
| <b>Potassium</b> 62mg         | <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 grain servings.

**Product Description** Bridgford Honey Wheat Ranch Yeast 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. Formula using Whole Wheat Flour. Whole Wheat Flour is the first ingredient. 51% Whole Grains. Fits into the Healthier US School Challenge Whole Grains Resource. Easy preparation, a versatile menu addition.

**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** Grease sheet pan(s). Place dough pieces on pan 1 - 1 1/2 inches apart. Brush tops of dough with melted butter or margarine or spray with vegetable shortening. Allow dough to thaw and proof until double to triple in size. The rolls should rise up together and fill up the pan. Bake in a preheated 325 degree convection oven for approximately 15-20 minutes. Brush with additional melted butter or margarine 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, CANE SUGAR, YEAST, WHEAT GLUTEN, PALM OIL, MILK POWDER (NONFAT DRY MILK, DRIED WHEY, SOY FLOUR), CONTAINS LESS THAN 2% OF HONEY, SALT, MONOCALCIUM PHOSPHATE, ENZYME, POTASSIUM IODATE, YEAST NUTRIENTS (CALCIUM SULFATE, AMMONIUM SULFATE), ASCORBIC ACID (VITAMIN C).

**Contains** Wheat, Soybean, Milk

|                       |                         |                       |   |                   |                  |
|-----------------------|-------------------------|-----------------------|---|-------------------|------------------|
| <b>Shipping Facts</b> | Case Weight<br>19.0 lbs | Case Pack<br>240/1 oz | Case Dimensions<br>14.1875 x 10.625 x 8.2 | Case Cube<br>0.72 | Tie/High<br>10/7 |
|-----------------------|-------------------------|-----------------------|---|-------------------|------------------|