

## Bridgford® Honey Wheat Cinnamon Roll Dough, Layer Pack 6718



Product #	6718
GTIN	10047500010778
Case Pack	160/2.25 oz
Serving Size	1 Roll
Storage Temperature	0°F
Shelf Life	150 days
Kosher	No

### Nutrition Facts

160 servings per container  
Serving size 1 Roll (64g)

Amount per serving  
**Calories 190**

	% Daily Value*
<b>Total Fat</b> 4.5g	<b>6%</b>
Saturated Fat 1g	<b>5%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 230mg	<b>10%</b>
<b>Total Carbohydrate</b> 32g	<b>12%</b>
Dietary Fiber 3g	<b>11%</b>
Total Sugars 8g	
Includes 7g Added Sugars	<b>14%</b>
<b>Protein</b> 6g	
Vitamin D 0mcg	<b>0%</b>
Calcium 30mg	<b>2%</b>
Iron 1.6mg	<b>8%</b>
Potassium 120mg	<b>2%</b>

\*The % Daily Value (DV) 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.

**Child Nutrition** 1 Roll = 2 oz equivalent grain servings.

**Product Description** Bridgford Pre-Sliced Gourmet Cinnamon Roll Dough is made using a Honey Wheat Dough. It is "convenience packed" in layers. Each 2.25 oz Cinnamon Roll Dough piece is individually quick frozen (IQF), enabling the food service operator to instantly pan the number of Cinnamon Rolls they desire. **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. Made with Whole Wheat Flour. Whole Wheat Flour is the first ingredient. 51% of Flour from Whole Grains. Fits into California SB12. 3 grams fiber per roll.

**Serving Suggestion** Serve warm.

**Preparation and Cooking Instructions** Remove desired number of rolls from case. Immediately return remainder of case to freezer. Arrange on a well-greased sheet or cake pan, leaving approximately 1 inch between rolls on all sides. For muffin pan rolls, place one roll in each cavity of a well-greased pan. For best results, let rolls thaw at room temperature for 1-2 hours or in a cooler or retarder overnight (alternate: rolls may go directly from freezer to proofing stage, but a low humidity setting should be used in the proofer to prevent condensation on the rolls), cover the rolls during thawing to prevent dehydration. Proof for 60-90 minutes in a proofer or warm, draft free area. Rolls should approximately triple in size. Bake: convection oven: 325 degrees for 7-9 minutes or until golden brown. Conventional oven: 375 degrees for 8-10 minutes or until golden brown. Drizzle with icing and serve hot or turn out of pan to cool and ice later. To store, cover rolls with plastic or place in a sealed container. Reheat: Conventional oven: cover with foil and heat 10-15 minutes at 250-300 degrees. Microwave: cover with a paper towel and heat on medium for 10-15 seconds per roll.

**Ingredients** WHOLE WHEAT FLOUR, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, YEAST, SOYBEAN OIL, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF CINNAMON, HONEY, SALT, WHEY, NON-FAT DRY MILK, SOY FLOUR, MONOCALCIUM PHOSPHATE, ENZYME, ASCORBIC ACID (VITAMIN C), POTASSIUM IODATE, NATURAL BUTTER FLAVOR (WATER, PROPYLENE GLYCOL, NATURAL FLAVOR, XANTHAN GUM, CITRIC ACID [PRESERVATIVE], SODIUM BENZOATE [PRESERVATIVE] AND ANNATTO), SHORTENING (INTERESTERIFIED SOYBEAN, WITH DISTILLED MONO GLYCERIDES ADDED), WHEAT FIBER.

**Contains** Wheat, Soybean, Milk

Shipping Facts	Case Weight	Case Pack	Case Dimensions	Case Cube	Tie/High
	24.5 lbs	160/2.25 oz	17x11x6.2	0.670949	8/10