

Bridgford® Honey Wheat Yeast Bakery Roll, Layer Pack 6736



Product #	6736
GTIN	10047500007259
Case Pack	288/1.25 oz
Serving Size	1 Roll
Storage Temperature	0°F
Shelf Life	180 days
Kosher	No

Nutrition Facts

288 servings per container
Serving size 1 Roll (35g)

Amount per serving
Calories **100**
% Daily Value*

Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 150mg	7%
Total Carbohydrate 18g	7%
Dietary Fiber 2g	7%
Total Sugars 3g	
Includes 2g Added Sugars	4%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 11mg	0%
Iron 1mg	6%
Potassium 73mg	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 = 1.25 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 convenient freezer staple. Formula using Whole Wheat Flour. Whole Wheat Flour is the first ingredient. 51% of flour from Whole Grains. 2 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 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 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 24.5 lbs	Case Pack 288/1.25 oz	Case Dimensions 18.0625 x 13.125 x 5.0	Case Cube 0.69	Tie/High 7/12
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