

Bridgford® Honey Wheat Yeast Bakery Roll, Layer Pack 6735



Product #	6735
GTIN	10047500003237
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)

Amount per serving
Calories **150**

	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 230mg	10%
Total Carbohydrate 27g	10%
Dietary Fiber 3g	11%
Total Sugars 4g	
Includes 3g Added Sugars	6%

Protein 6g	
Vitamin D 0mcg	0%
Calcium 17mg	2%
Iron 2mg	10%
Potassium 113mg	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 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 versatile menu addition. Formula using Whole Wheat Flour. 51% of flour from Whole Grains. 3 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 individual rolls and arrange evenly on greased sheet pan. The gap between roll 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 to prevent dehydration of the rolls.) Bake in a preheated 325 degree convection oven for 10 to 12 minutes (conventional oven 375 degrees, 12 to 14 minutes) or until golden brown. To maintain a soft crust, brush with melted butter while still hot. Turn out onto a cooling rack immediately 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	Case Pack	Case Dimensions	Case Cube	Tie/High
	24.5 lbs	180/2 oz	18.0625 x 13.125 x 5.0	0.69	7/12