

Bridgford® White Whole Wheat Honey Roll Dough, Layer Pack 6737



Product #	6737
GTIN	10047500012512
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	1%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 230mg	10%
Total Carbohydrate 27g	10%
Dietary Fiber 3g	9%
Total Sugars 4g	
Includes 3g Added Sugars	6%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 17mg	2%
Iron 1mg	8%
Potassium 107mg	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 White Whole Wheat Honey 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. Healthy formula using White Whole Wheat Flour. White Wheat 100% Whole Wheat Flour is the first ingredient. 51% of flour from Whole Grains. 3 grams of fiber per roll. 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 WHITE WHEAT 100% 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 180/2 oz	Case Dimensions 18.0625 x 13.125 x 5.0	Case Cube 0.69	Tie/High 7/12
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