



Product Code: 21985

NO PROOF WHEAT DINNER ROLL DOUGH

Small square-shaped wheat dinner roll dough that goes directly from retarder/cooler to oven, skipping the proofing step.

Nutrition Facts

1 Servings Per Container

Serving Size

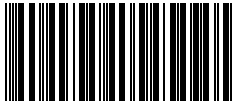
* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



SPECIFICATIONS & STORAGE

GTIN:	00049800219854
Case Count:	288
Master Pack:	CASE
Net Case Weight:	27 LB
Gross Case Weight:	28.385 LB
Case Cube:	1.012
Pallet Pattern:	6 Ti x 8 Hi (48 Cases/Pallet)
Serving Size:	
Shelf Life from Manufacture:	120 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	3 DAYS
Shelf Life Refrigerated, Thawed:	0 DAYS
Shelf Life Ambient, Thawed:	0 DAYS
Master Unit Size:	1.5 OZ
Case Dimensions:	16.88 IN L x 13.38 IN W x 7.75 IN H

CASE GTIN



00049800219854

PRODUCT INGREDIENTS

INGREDIENTS FOR U.S. MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, WHOLE WHEAT FLOUR, WHEAT GLUTEN, CRUSHED WHEAT, SUGAR, CONTAINS LESS THAN 2% OF THE FOLLOWING: SOYBEAN OIL, SALT, SKIM MILK, MOLASSES, GUAR GUM, ENZYMES, ASCORBIC ACID.

ALLERGENS

CONTAINS: MILK, WHEAT
MAY CONTAIN EGGS AND SOY

DERIVED FROM BIOENGINEERING

TIPS & HANDLING

KEEP FROZEN Retarder-To-Oven 1a. Panning: 3x4 cluster (12 pack) or 10-12 individual spread out on a lined sheet pan 1b. Panning: 2x4 cluster (8 pack) or 8-10 individual spread out on a lined sheet pan 2. Retarding: Place product in a refrigerator at 36°F to 39°F (2°C -4°C) for 18-24 hours. Product can stay in refrigerator up to 36 hours. 3. Scoring: if individual panned rolls, score rolls with a single diagonal cut 4. Baking: • Rack Oven: 375°F (190°C) for 10-16 minutes with 10-15 seconds steam • Deck Oven: 400°F (205°C) for 10-16 minutes • Convection Oven: 325°F (163°C) for 10-16 minutes. Floor-Thaw Option 1. Panning: 2x4 cluster (8 pack) or 8-10 individual spread out on a lined sheet pan 2. Floor Thaw: thaw product for 2-3 hours at room temperature in a covered rack 3. Scoring: score rolls with a single diagonal cut 4. Baking: • Rack Oven: 375°F (190°C) for 10-14 minutes with 15 seconds steam • Deck Oven: 400°F (205°C) for 10-14 minutes • Convection Oven: 325°F (163°C) for 10-14 minutes