



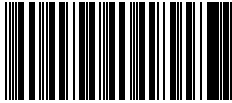
Product Code: 04280

SIMPLY BUTTER AND EGG DINNER ROLL DOUGH

Soft, rich dinner roll made with real butter and eggs for a creamy color and smooth texture. Proof and bake format. Free from HFCS and artificial flavors and colors. Bulk packed.



CASE GTIN



00049800042803

SPECIFICATIONS & STORAGE

GTIN:	00049800042803
Kosher Certification:	KOF-K
Kosher Status:	KDNOAGENCY
Case Count:	240
Master Pack:	CASE
Net Case Weight:	22.5 LB
Gross Case Weight:	23.613 LB
Case Cube:	0.767
Pallet Pattern:	10 Ti x 10 Hi (100 Cases/Pallet)
Serving Size:	
Shelf Life from Manufacture:	180 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	1.5 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 7.25 IN H

PRODUCT INGREDIENTS

INGREDIENTS FOR U.S MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), SKIM MILK, EGGS, YEAST, WATER, SUGAR, BUTTER (CREAM (FROM MILK), SALT), CONTAINS LESS THAN 2% OF THE FOLLOWING: SALT, SOY LECITHIN, POTASSIUM CHLORIDE, ENZYMES, ASCORBIC ACID, PAPRIKA OLEORESIN, TURMERIC OLEORESIN.

ALLERGENS

CONTAINS: EGGS, MILK, SOY, WHEAT

CONTAINS A BIOENGINEERED FOOD INGREDIENT

TIPS & HANDLING

1. REMOVE DESIRED AMOUNT OF FROZEN DOUGH PIECES FROM CASE AND PLACE ON PAPER LINED SHEET PAN, 6 X 4 OR 10 X 6. 2. PLACE PANNED ROLLS INTO RETARDER OR REFRIGERATE AND THAW OVERNIGHT. 3. REMOVE FROM RETARDER OR REFRIGERATOR, EGG WASH AND ALLOW TO STAND AT ROOM TEMPERATURE FOR APPROXIMATELY 15 MINUTES. 4. PLACE IN PROOF BOX (85% HUMIDITY, 90°F (32°C)) UNTIL ROLLS DOUBLE IN SIZE. 5. PLACE PROOFED ROLLS INTO 400°F (205°C) DECK OVEN (325°F (160°C) CONVECTION OVEN). BAKE 15 -20 MINUTES, OR UNTIL TOPS AND BOTTOMS ARE GOLDEN BROWN. 6. REMOVE FROM OVEN AND COOL.

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.