



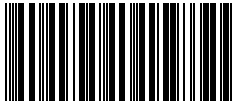
Product Code: 04300

SIMPLY WHEAT DINNER ROLL DOUGH

Soft dinner roll made with crushed wheat with a denser texture and darker color. Proof and bake format. Free from HFCS and artificial flavors and colors. Bulk packed.



CASE GTIN



00049800043008

SPECIFICATIONS & STORAGE

GTIN:	00049800043008
Kosher Certification:	KOF-K
Kosher Status:	PARVE
Kosher Certificate:	View Certificate
Case Count:	240
Master Pack:	CASE
Net Case Weight:	22.5 LB
Gross Case Weight:	23.613 LB
Case Cube:	0.860
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:	3 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 8.12 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), WATER, YEAST, WHOLE WHEAT FLOUR, CRUSHED WHEAT, SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF THE FOLLOWING: SOYBEAN OIL, SALT, SOY LECITHIN, ENZYMES, ASCORBIC ACID.

ALLERGENS

CONTAINS: SOY, WHEAT
MAY CONTAIN MILK AND EGGS

CONTAINS A BIOENGINEERED FOOD INGREDIENT

TIPS & HANDLING

Handling Instructions 1. Panning: 48 (6 X 8) for clusters or 24 (4 X 6) for singles on lined sheet pan. 2. Retard thaw time: Retarder: (35 - 38°F (1-3°C)), 12 - 18 hours. Room Temperature: 60 minutes. 3. Proofing: 95°F (35°C) / 85% relative humidity for 40 - 50 minutes. 4. Baking: Rack Oven: 375°F (190°C) for 12-14 minutes with 5 seconds steam. Deck Oven: 375°F (190°C) for 12 - 14 minutes. Convection Oven: Mist water generously on rolls with a spray bottle just before rolls go in oven; 325°F (160°C) for 10 - 12 minutes and turn the trays 180° after 5 - 6 minutes baking.

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.