



Product Code: 21981

NO PROOF WHEAT HOAGIE ROLL DOUGH

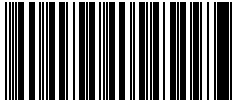
Rectangular-shaped wheat hoagie roll dough that goes directly from retarder/cooler to oven, skipping the proofing step.

SPECIFICATIONS & STORAGE

GTIN:	00049800219816
Case Count:	100
Master Pack:	CASE
Net Case Weight:	26.875 LB
Gross Case Weight:	28.394 LB
Case Cube:	1.014
Pallet Pattern:	11 Ti x 6 Hi (66 Cases/Pallet)
Serving Size:	1 ROLL (103 G)
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:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	4.3 OZ
Case Dimensions:	14.25 IN L x 10.25 IN W x 12.0 IN H



CASE GTIN



00049800219816

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 1. Panning: 2x3 cluster (6 pack) or 8-10 individual rolls spread out on a lined sheet pan 2. Retarding: Place product in a refrigerator at 36°F (2°C) to 39°F (4°C) for 18-24 hours. Product can stay in refrigerator up to 36 hours. 3. Scoring: score rolls with a single straight cut 6" long and 1/2" deep 4. Baking: • Rack Oven: 375°F (190°C) for 12-18 minutes with 10-15 seconds steam • Deck Oven: 400°F (205°C) for 12-18 minutes • Convection Oven: 325°F (163°C) for 12-18 minutes Floor-Thaw Option 1. Panning: 2x3 cluster (6 pack) or 8-10 individual rolls 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 straight cut 6" long and 1/2" deep 4. Baking: • Rack Oven: 375°F (190°C) for 12-18 minutes with 15 seconds steam • Deck Oven: 400°F (205°C) for 12-18 minutes • Convection Oven: 325°F (163°C) for 12-18 minutes

Nutrition Facts

1 Servings Per Container
Serving Size 1 ROLL (103 g)

Amount Per Serving
Calories 280

	% Daily Value*
Total Fat 3g	4%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 430mg	19%
Total Carbohydrate 51g	18%
Dietary Fiber 4g	13%
Total Sugars 4g	
Includes 3g Added Sugars	6%
Protein 12g	25%
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 3.2mg	20%
Potassium 170mg	4%
Thiamin	40%
Riboflavin	20%
Folate	20%

* 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.

100g Nutrition Facts

Calories	227.859
Protein	10.088 G
Carbohydrates	41.462 G
Sugars	3.082 G
Added Sugars	2.522 G
Sugar Alcohol	0 G
Water	44.354 G
Fat	2.626 G
Saturates	0.416 G
Trans Fat	0.022 G
Cholesterol	0.02 MG
Fiber	2.913 G
Minerals	
Ash	1.471 G
Calcium	20.574 MG
Iron	2.655 MG
Sodium	353.905 MG
Thiamin	0.369 MG
Riboflavin	0.213 MG
Niacin	3.241 MG
Potassium	143.3 MG
Vitamin D	0 MCG
Folic Acid	60.106 MCG