



Product Code: 01645

CINN-SATIONAL® PROOF & BAKE GOURMET CINNAMON ROLL DOUGH OVAL NAT & ART FLV

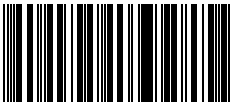
Gourmet cinnamon roll made with moist buttery dough and packed with rich imported cinnamon paste.



SPECIFICATIONS & STORAGE

GTIN:	0004980016453
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	120
Master Pack:	CASE
Net Case Weight:	18.75 LB
Gross Case Weight:	20.038 LB
Case Cube:	0.860
Pallet Pattern:	10 Ti x 8 Hi (80 Cases/Pallet)
Serving Size:	1 CINNAMON ROLL (70 G)
Shelf Life from Manufacture:	210 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:	2.5 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 8.12 IN H

CASE GTIN



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PRODUCT INGREDIENTS

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, PALM OIL, HIGH FRUCTOSE CORN SYRUP, YEAST, SUGAR, CORN SYRUP SOLIDS, MALTODEXTRIN, CONTAINS LESS THAN 2% OF THE FOLLOWING: MODIFIED CORN STARCH, CINNAMON, SALT, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), MONO AND DIGLYCERIDES, MOLASSES, DEFATTED SOY FLOUR, ARTIFICIAL FLAVOR, SODIUM STEAROYL LACTYLATE, DATEM, MODIFIED TAPIOCA STARCH, PECTIN, SOYBEAN OIL, SOY LECITHIN, ACESULFAME POTASSIUM, ASCORBIC ACID, ENZYMES, COLORED WITH (BETA CAROTENE).

ALLERGENS

CONTAINS: SOY, WHEAT
MAY CONTAIN MILK AND EGGS

CONTAINS A BIOENGINEERED FOOD INGREDIENT

TIPS & HANDLING

Handling Instructions: 1. KEEP DOUGH FROZEN AT 0°F (-18°C) OR BELOW UNTIL READY TO USE. 2. REMOVE FROZEN DOUGH PIECES AND PLACE ON GREASED OR PARCHMENT LINED PANS. PANNING CHART ----- SIZE INDIVIDUAL CLUSTERED CLUSTERED FULL SHEET PAN FULL SHEET PAN HALF HOTEL PAN (12" X 10" X 2") -----
-----2.5 OZ. 3 X 5 X 5 X 6 3 X 3 3. TO PREVENT PRODUCT FROM DRYING OUT, COVER EACH PAN WITH OILED PLASTIC WRAP OR COVER ENTIRE PAN RACK WITH A RACK COVER. 4. PLACE COVERED PRODUCT IN A RETARDER OR REFRIGERATOR AT 36°F -40°F (2°C -4°C) AND THAW OVERNIGHT OR PRODUCT MAY BE THAWED COVERED AT ROOM TEMPERATURE FOR 45-120 MINUTES DEPENDING OF SIZE OF DOUGH PIECE. 5. PLACE IN PROOFER SET AT 90°F -110 °F (32°C -43°C) WITH 85% RELATIVE HUMIDITY FOR APPROXIMATELY 40-60 MINUTES OR UNTIL PROOFED. IF PROOF BOX IS NOT AVAILABLE, LEAVE DOUGH COVERED AND PROOF IN WARM SPOT IN THE KITCHEN. PROOFING IS COMPLETE WHEN THE INDENTATION FROM A FLOURED FINGER, PRESSED LIGHTLY INTO THE DOUGH, REMAINS. IF INDENTATION BOUNCES BACK, FURTHER PROOFING IS REQUIRED. 6. BAKE IN A PREHEATED OVEN (325°F (160°C) - CONVECTION OR RACK OVENS, 350°F (175°C) -DECK OVEN) UNTIL PRODUCT IS GOLDEN

Nutrition Facts

1 Servings Per Container
Serving Size 1 CINNAMON ROLL (70 g)

Amount Per Serving	220
Calories	
	% Daily Value*
Total Fat 7g	9%
Saturated Fat 4g	19%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 330mg	14%
Total Carbohydrate 33g	12%
Dietary Fiber 2g	6%
Total Sugars 7g	
Includes 7g Added Sugars	14%
Protein 4g	8%
Vitamin D 0.1mcg	0%
Calcium 20mg	2%
Iron 1.6mg	8%
Potassium 70mg	2%
Thiamin	20%
Riboflavin	10%
Folate	10%

* 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	303.952
Protein	5.966 G
Carbohydrates	47.107 G
Sugars	10.492 G
Added Sugars	10.117 G
Sugar Alcohol	0 G
Water	34.532 G
Fat	10.35 G
Saturates	5.335 G
Trans Fat	0.088 G
Cholesterol	0.006 MG
Fiber	2.188 G
Minerals	
Ash	2.045 G
Calcium	28.593 MG
Iron	2.224 MG
Sodium	460.227 MG
Thiamin	0.308 MG
Riboflavin	0.19 MG
Niacin	2.654 MG
Potassium	98.357 MG
Vitamin D	0.13 MCG
Folic Acid	57.949 MCG

ICE WITH APPROPRIATE ICINGS (RICH'S? CREME CHEESE ICING OR WARM HEAT 'N
ICE(TM)). 9. HOLD BAKED ROLLS COVERED AT ROOM TEMPERATURE.