



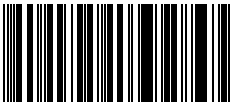
Product Code: 01646

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

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



CASE GTIN



00049800016460

SPECIFICATIONS & STORAGE

GTIN:	00049800016460
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	108
Master Pack:	CASE
Net Case Weight:	33.75 LB
Gross Case Weight:	35.388 LB
Case Cube:	1.23
Pallet Pattern:	10 Ti x 6 Hi (60 Cases/Pallet)
Serving Size:	1 CINNAMON ROLL (131 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:	5 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 11.62 IN H

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 or below until ready to use. 2. Remove frozen dough pieces and place on greased or parchment lined pans. PANNING CHART -----
----- Size Individual Clustered Full Sheet Pan -----
----- 5.0 OZ. 2 X 4 3 X 5 2 X 4 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 and thaw overnight or product may be thawed covered at room temperature for 45-120 minutes depending on size of dough piece. 5. Place in proofer set at 90°F - 110°F 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 - Convection or Rack ovens, 350°F - Deck oven) until product is golden brown on top, sides and bottom. Baking times will vary according to size of rolls, type of oven and fan speed (if applicable). Approximate baking times: -----
----- SIZE BAKING TIME (MINUTES) -----

Nutrition Facts

1 Servings Per Container
Serving Size 1 CINNAMON ROLL (131 g)

Amount Per Serving
Calories **430**

	% Daily Value*
Total Fat 15g	19%
Saturated Fat 8g	38%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 650mg	28%
Total Carbohydrate 67g	24%
Dietary Fiber 3g	11%
Total Sugars 15g	
Includes 14g Added Sugars	29%
Protein 8g	17%
Vitamin D 0.2mcg	0%
Calcium 40mg	4%
Iron 3.2mg	20%
Potassium 140mg	2%
Thiamin	35%
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	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