



Product Code: 08221

# TRADITIONAL CINNAMON ROLL DOUGH

Small traditional cinnamon roll with moist sweet dough a hint of spice and swirls of mild sweet cinnamon paste good quality roll at a great price.

## SPECIFICATIONS & STORAGE



GTIN:	0004980082212
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	<a href="#">View Certificate</a>
Case Count:	120
Master Pack:	CASE
Net Case Weight:	18.75 LB
Gross Case Weight:	19.838 LB
Case Cube:	0.688
Pallet Pattern:	10 Ti x 8 Hi (80 Cases/Pallet)
Serving Size:	1 CINNAMON ROLL (65 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 6.5 IN H

## Nutrition Facts

1 Servings Per Container  
Serving Size 1 CINNAMON ROLL (65 g)

Amount Per Serving		
<b>Calories</b>		<b>190</b>
		<b>% Daily Value*</b>
<b>Total Fat</b> 3.5g		<b>5%</b>
Saturated Fat 1g		<b>5%</b>
Trans Fat 0g		
<b>Cholesterol</b> 5mg		<b>1%</b>
<b>Sodium</b> 210mg		<b>9%</b>
<b>Total Carbohydrate</b> 35g		<b>13%</b>
Dietary Fiber 1g		<b>5%</b>
Total Sugars 8g		
Includes 8g Added Sugars		<b>15%</b>
<b>Protein</b> 5g		<b>10%</b>
Vitamin D 0mcg		0%
Calcium 10mg		2%
Iron 1.8mg		10%
Potassium 60mg		2%
Thiamin		20%
Riboflavin		15%
Folate		15%

\* 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	<b>272.341</b>
<b>Protein</b>	<b>6.959 G</b>
<b>Carbohydrates</b>	<b>50.03 G</b>
Sugars	<b>11.115 G</b>
Added Sugars	<b>10.739 G</b>
Sugar Alcohol	<b>0 G</b>
<b>Water</b>	<b>36.787 G</b>
<b>Fat</b>	<b>5.08 G</b>
Saturates	<b>1.455 G</b>
Trans Fat	<b>0.058 G</b>
<b>Cholesterol</b>	<b>5.347 MG</b>
<b>Fiber</b>	<b>1.873 G</b>
<b>Minerals</b>	
Ash	<b>1.143 G</b>
Calcium	<b>20.403 MG</b>
Iron	<b>2.567 MG</b>
Sodium	<b>289.318 MG</b>
Thiamin	<b>0.38 MG</b>
Riboflavin	<b>0.237 MG</b>
Niacin	<b>2.983 MG</b>
Potassium	<b>91.242 MG</b>
Vitamin D	<b>0.027 MCG</b>
Folic Acid	<b>76.045 MCG</b>

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, HIGH FRUCTOSE CORN SYRUP, YEAST, SUGAR, SOYBEAN OIL, CONTAINS LESS THAN 2% OF THE FOLLOWING: MALTODEXTRIN, EGGS, SALT, CINNAMON, DISTILLED MONOGLYCERIDES, MODIFIED CORN STARCH, MOLASSES, DATEM, SODIUM STEAROYL LACTYLATE, NATURAL AND ARTIFICIAL FLAVOR, CELLULOSE GEL, CELLULOSE GUM, ASCORBIC ACID, ENZYMES, COLORED WITH (BETA CAROTENE).

## ALLERGENS

CONTAINS: EGGS, WHEAT  
MAY CONTAIN MILK AND SOY

DERIVED FROM BIOENGINEERING

## TIPS & HANDLING

1. KEEP DOUGH FROZEN AT 0°F OR BELOW UNTIL READY TO USE. 2. REMOVE FROZEN DOUGH PIECES AND PLACE 1" APART ON PARCHMENT PAPER LINED FULL SHEET PANS. GREASE PAN EDGES FOR CLUSTERED SOFT SIDED SWEET ROLLS. PLACE 2" APART FOR INDIVIDUAL ROLLS: FULL SHEET PAN PANNING CHART -----OZ INDIVIDUAL CLUSTERED -----2.50 OZ 3 X 5 5 X 8 3. COVER THE INDIVIDUAL PANS WITH OILED PLASTIC OR COVER FULL PAN RACK WITH A PLASTIC PAN RACK COVER TO PREVENT PRODUCT FROM DRYING OUT. 4. PLACE PRODUCT IN RETARDER 40° F AND DEFROST OVERNIGHT OR AT ROOM TEMPERATURE 45-60 MINUTES. 5. OPTIONAL: REMOVE DOUGHS THAT HAVE BEEN IN THE RETARDER OVERNIGHT AND WARM TO ROOM TEMPERATURE 30-45 MINUTES. REMOVE PLASTIC COVER. 6. PLACE IN PROOFER (95°F-110°F 85% HUMIDITY) AND PROOF UNTIL DOUBLE IN SIZE. 7. BAKE IN A PREHEATED OVEN UNTIL ROLLS ARE GOLDEN BROWN: 325°F CONVECTION OVEN 375°F ALL OTHER TYPES OF OVENS 8. REMOVE FROM OVEN AND BRUSH WITH RICH'S GLAZE 'N SHINE. 9. COOL SLIGHTLY AND ICE WITH RICH'S CREME CHEESE ICING OR WARM HEAT 'N ICE. 10. HOLD COOLED BAKED ROLLS COVERED AT ROOM TEMPERATURE TO PREVENT DRYING OUT. SERVE OR PACKAGE AND LABEL FOR SELLING.