



Product Code: 10204

CINNAMON ROLL DOUGH MADE WITH WHOLE GRAIN

Formulated for schools. A 51% whole grain cinnamon roll that is low fat and sodium and contains no HFCs. Naturally & Artificially Flavored.

Nutrition Facts

1 Serving 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.



SPECIFICATIONS & STORAGE

GTIN:	00049800102040
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	240
Master Pack:	CASE
Net Case Weight:	20.25 LB
Gross Case Weight:	21.353 LB
Case Cube:	0.767
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:	0 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	1.35 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 7.25 IN H

CASE GTIN



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PRODUCT INGREDIENTS

INGREDIENTS FOR U.S. MARKET: WATER, WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), SUGAR, YEAST, MALTODEXTRIN, CONTAINS LESS THAN 2% OF THE FOLLOWING: MODIFIED CORN STARCH, EGGS, CINNAMON, CITRUS FIBER, SALT, MOLASSES, DISTILLED MONOGLYCERIDES, POTASSIUM CHLORIDE, DATEM, SODIUM STEAROYL LACTYLATE, MODIFIED TAPIOCA STARCH, PECTIN, ARTIFICIAL FLAVOR, 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 (-18°C) OR BELOW UNTIL READY TO USE. 2. REMOVE FROZEN DOUGH PIECES AND PLACE 2" APART FOR INDIVIDUAL ROLLS: FULL SHEET PAN PANNING CHART ----- OZ INDIVIDUAL CLUSTERED ----- 1.35 OZ 4 X 6 6 X 10 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 (4°C) AND DEFROST OVERNIGHT OR AT ROOM TEMPERATURE 30 - 45 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 (35°C) - 110°F (40°C) AT 85% HUMIDITY) AND PROOF 40 - 50 MINUTES OR UNTIL DOUBLE IN SIZE. 7. BAKE IN A PREHEATED OVEN UNTIL ROLLS ARE GOLDEN BROWN: 325°F (160°C) CONVECTION OVEN FOR 7 - 10 MIN 350°F (175°C) RACK OVEN FOR 7 - 10 MIN 8. REMOVE FROM OVEN AND BRUSH WITH RICH'S® GLAZE 'N SHINE (PC 21784). 9. COOL SLIGHTLY AND ICE WITH RICH'S® CREME CHEESE ICING (PC 20036) OR WARM HEAT 'N ICE (PC 21952). 10. HOLD COOLED BAKED ROLLS COVERED AT ROOM TEMPERATURE TO PREVENT DRYING OUT. SERVE OR PACKAGE AND LABEL FOR SELLING.