



Product Code: 12300

# GOURMET CINNAMON ROLL LOG DOUGH

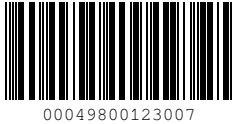
Gourmet cinnamon roll log made with soft buttery dough and swirled with imported cinnamon paste.

## SPECIFICATIONS & STORAGE



GTIN:	00049800123007
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	<a href="#">View Certificate</a>
Case Count:	9
Master Pack:	CASE
Net Case Weight:	27 LB
Gross Case Weight:	28.64 LB
Case Cube:	0.814
Pallet Pattern:	10 Ti x 7 Hi (70 Cases/Pallet)
Serving Size:	1 CINNAMON ROLL (105 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:	3 LB
Case Dimensions:	17.62 IN L x 9.12 IN W x 8.75 IN H

CASE GTIN



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

## ALLERGENS

CONTAINS: EGGS, MILK, WHEAT  
MAY CONTAIN SOY

DERIVED FROM BIOENGINEERING

## TIPS & HANDLING

Handling instructions: 1. KEEP DOUGH FROZEN AT 0°F (-18°C) UNTIL READY TO USE. 2. REMOVE FROZEN DOUGH LOGS AND PLACE 4 LOGS ON GREASED OR PLASTIC LINED SHEET PANS. 3. COVER THE INDIVIDUAL PANS WITH OILED PLASTIC OR COVER FULL PAN RACK WITH A PLASTIC RACK COVER TO PREVENT PRODUCT FROM DRYING OUT. 4. PLACE PRODUCT IN RETARDER (40°F (4°C)) AND DEFROST OVERNIGHT OR AT ROOM TEMPERATURE FOR 45-60 MINUTES. 5. WHILE LOGS ARE STILL COLD, USE A SERRATED KNIFE TO CUT LOGS INTO DESIRED PORTIONS ON SCORING MARKS FOR 4 OZ. OR 6 OZ. ROLLS. 6. PAN THE ROLLS OR COFFEE CAKES ON PARCHMENT PAPER LINED FULL SHEET PANS: FULL SHEET PAN PANNING CHART -----SIZE INDIVIDUAL CLUSTERED----- 4 OZ. 2 X 4 3 X 5 ON FULL SHEET PANS 6 OZ. 2 X 4 3 X 5 ON FULL SHEET PANS 4 OZ. 3 X 4 IN 2 DEEP FULL STEAM TABLEPANS 6 OZ. 2 X 4 IN 2 DEEP FULL STEAM TABLEPANS 16 OZ. 2 CAKES PER PAN 7. PLACE IN PROOFER (95°F -110°F (35°C -43°C), 85 % HUMIDITY) AND PROOF UNTIL DOUBLE IN SIZE. 8. BAKE IN A PREHEATED OVEN UNTIL ROLLS ARE GOLDEN BROWN: 325°F (160°C) CONVECTION OVEN 375°F (175°C) ALL OTHER TYPES OF OVENS 9. REMOVE FROM OVEN AND BRUSH WITH RICH'S® GLAZE 'N SHINE. 10. COOL SLIGHTLY AND ICE WITH RICH'S® CREAM CHEESE ICING OR WARM RICH'S® HEAT 'N ICE. 11. DECORATE WITH COLORED SUGAR, CANDIED FRUIT OR NUTS, IF DESIRED. 12. HOLD COOLED BAKED ROLLS COVERED AT ROOM TEMPERATURE TO PREVENT DRYING OUT. SERVE OR PACKAGE AND LABEL FOR SELLING.

# Nutrition Facts

12 Servings Per Container  
Serving Size 1 CINNAMON ROLL (105 g)

Amount Per Serving  
**Calories** **310**

	% Daily Value*
<b>Total Fat</b> 6g	<b>8%</b>
Saturated Fat 2.5g	<b>13%</b>
Trans Fat 0g	
<b>Cholesterol</b> 10mg	<b>4%</b>
<b>Sodium</b> 350mg	<b>15%</b>
<b>Total Carbohydrate</b> 56g	<b>20%</b>
Dietary Fiber 2g	<b>8%</b>
Total Sugars 13g	
Includes 12g Added Sugars	<b>25%</b>
<b>Protein</b> 8g	<b>16%</b>
Vitamin D 0mcg	0%
Calcium 20mg	2%
Iron 2.9mg	15%
Potassium 100mg	2%
Thiamin	35%
Riboflavin	20%
Niacin	15%
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	<b>271.898</b>
<b>Protein</b>	<b>7.024 G</b>
<b>Carbohydrates</b>	<b>49.287 G</b>
Sugars	<b>11.236 G</b>
Added Sugars	<b>10.838 G</b>
Sugar Alcohol	<b>0 G</b>
<b>Water</b>	<b>37.185 G</b>
<b>Fat</b>	<b>5.329 G</b>
Saturates	<b>2.371 G</b>
Trans Fat	<b>0.11 G</b>
<b>Cholesterol</b>	<b>10.887 MG</b>
<b>Fiber</b>	<b>1.943 G</b>
<b>Minerals</b>	
Ash	<b>1.175 G</b>
Calcium	<b>21.709 MG</b>
Iron	<b>2.578 MG</b>
Sodium	<b>307.915 MG</b>
Thiamin	<b>0.383 MG</b>
Riboflavin	<b>0.244 MG</b>
Niacin	<b>3.306 MG</b>
Potassium	<b>92.249 MG</b>
Vitamin D	<b>0.01 MCG</b>
Folic Acid	<b>71.872 MCG</b>