



Product Code: 12888

CINNAMON LOGS-KING CAKES, NATURALLY AND ARTIFICIALLY FLAVORED (SEASONAL)

RICH IN FLAVOR CINNAMON LOGS - KING CAKES

SPECIFICATIONS & STORAGE

GTIN:	00049800128880
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	27
Master Pack:	CASE
Net Case Weight:	27 LB
Gross Case Weight:	28.74 LB
Case Cube:	0.930
Pallet Pattern:	10 Ti x 7 Hi (70 Cases/Pallet)
Serving Size:	1 CINNAMON ROLL (52 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:	1 LB
Case Dimensions:	15.56 IN L x 11.31 IN W x 9.12 IN H

PRODUCT INGREDIENTS

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, MARGARINE (SOYBEAN AND PALM OILS, WATER, SALT, MONO AND DIGLYCERIDES, SOY LECITHIN, TO PRESERVE FRESHNESS (SODIUM BENZOATE), COLORED WITH (BETA CAROTENE), VITAMIN A PALMITATE), YEAST, HIGH FRUCTOSE CORN SYRUP, SUGAR, CORN SYRUP SOLIDS, MALTODEXTRIN, CONTAINS LESS THAN 2% OF THE FOLLOWING: MODIFIED CORN STARCH, CINNAMON, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), SALT, DISTILLED MONOGLYCERIDES, MOLASSES, DEFATTED SOY FLOUR, SODIUM STEAROYL LACTYLATE, DATEM, MODIFIED TAPIOCA STARCH, ARTIFICIAL FLAVOR, 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 LOG(S) AND PLACE ON GREASED OR PARCHMENT LINED PANS. 3. TO PREVENT PRODUCT FROM DRYING OUT, COVER EACH PAN WITH OILED PLASTIC WRAP OR COVER ENTIRE PAN RACK WITH RACK COVER. 4. PLACE COVERED PRODUCT IN A RETARDER OR REFRIGERATOR AT 36°F - 40°F AND THAW OVERNIGHT OR PRODUCT MAY BE THAWED AT ROOM TEMPERATURE, COVERED 1-2 HOURS. 5. WHILE LOGS ARE STILL COLD, USE A SERRATED KNIFE TO CUT AND FORM INTO COFFEE CAKE, KING'S CAKE SHAPES OR INDIVIDUAL CINNAMON ROLLS. 6. PAN ON PARCHMENT LINED OR GREASED PANS. PANNING CHART -----

----- SIZE INDIVIDUAL FULL SHEET PAN 4 OZ 2 X 4 3 X 5 16 OZ 2 CAKES PER FULL SHEET PAN 7. PLACE IN PROOFER SET AT 90°F - 110°F WITH 85% RELATIVE HUMIDITY FOR APPROXIMATELY 40-80 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. 8. BAKE IN A PREHEATED OVEN (325°F - CONVECTION OR RACK OVENS, 350°F, DECK OVEN) UNTIL PRODUCT IS GOLDEN BROWN ON TOP SIDES.

Nutrition Facts

8 Servings Per Container

Serving Size 1 CINNAMON ROLL (52 g)

Amount Per Serving	
Calories	180
% Daily Value*	
Total Fat 7g	9%
Saturated Fat 2.5g	14%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 270mg	12%
Total Carbohydrate 26g	9%
Dietary Fiber 1g	4%
Total Sugars 6g	
Includes 5g Added Sugars	11%
Protein 3g	7%
Vitamin D 0.1mcg	0%
Calcium 20mg	2%
Iron 1.2mg	6%
Potassium 50mg	2%
Thiamin	15%
Riboflavin	8%
Niacin	6%
Folate	8%

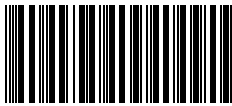
* The % Daily Value (dv) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

100g Nutrition Facts

Calories	315.874
Protein	5.837 G
Carbohydrates	45.092 G
Sugars	9.903 G
Added Sugars	9.538 G
Sugar Alcohol	0 G
Water	34.381 G
Fat	12.627 G
Saturates	4.801 G
Trans Fat	0.089 G
Cholesterol	0.006 MG
Fiber	2.087 G
Minerals	
Ash	2.064 G
Calcium	26.769 MG
Iron	2.159 MG
Sodium	479.513 MG
Thiamin	0.301 MG
Riboflavin	0.185 MG
Niacin	2.339 MG
Potassium	95.753 MG
Vitamin D	0.119 MCG
Folic Acid	60.469 MCG



CASE GTIN



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ROLL ICING (PC 20036) OR WARM RICH'S® HEAT 'N ICE (PC 21952)). 11. DECORATE WITH COLORED SUGAR, CANDIED FRUIT OR NUTS, IF DESIRED. 12. HOLD COOLED BAKED ROLL COVERED AT ROOM TEMPERATURE TO PREVENT DRYING OUT. 13. SERVE OR PACKAGE AND LABEL FOR SELLING.