



Product Code: 13882

# PROOF & BAKE CINNAMON ROLL DOUGH OVAL

Premium butter flavored sweet dough made with loads of a special gourmet cinnamon paste that melts in your mouth.

## SPECIFICATIONS & STORAGE



GTIN:	00049800138827
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	<a href="#">View Certificate</a>
Case Count:	108
Master Pack:	CASE
Net Case Weight:	27 LB
Gross Case Weight:	28.57 LB
Case Cube:	1.078
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:	4 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	4 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 10.19 IN H

## Nutrition Facts

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

Amount Per Serving	
Calories	380
% Daily Value*	
<b>Total Fat</b> 17g	<b>22%</b>
Saturated Fat 9g	<b>46%</b>
Trans Fat 0g	
<b>Cholesterol</b> 10mg	<b>3%</b>
<b>Sodium</b> 500mg	<b>22%</b>
<b>Total Carbohydrate</b> 50g	<b>18%</b>
Dietary Fiber 2g	<b>9%</b>
Total Sugars 14g	
Includes 12g Added Sugars	<b>24%</b>
<b>Protein</b> 7g	<b>14%</b>
Vitamin D 0.1mcg	0%
Calcium 70mg	6%
Iron 2.3mg	15%
Potassium 160mg	4%
Thiamin	30%
Riboflavin	20%
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	334.514
<b>Protein</b>	<b>6.29 G</b>
<b>Carbohydrates</b>	<b>43.905 G</b>
Sugars	12.563 G
Added Sugars	10.485 G
Sugar Alcohol	0 G
<b>Water</b>	<b>32.666 G</b>
<b>Fat</b>	<b>14.999 G</b>
Saturates	8.103 G
Trans Fat	0.208 G
<b>Cholesterol</b>	<b>8.158 MG</b>
<b>Fiber</b>	<b>2.155 G</b>
<b>Minerals</b>	
Ash	2.14 G
Calcium	57.633 MG
Iron	2.036 MG
Sodium	439.183 MG
Thiamin	0.295 MG
Riboflavin	0.211 MG
Niacin	2.483 MG
Potassium	137.845 MG
Vitamin D	0.072 MCG
Folic Acid	53.868 MCG

## 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), SKIM MILK, PALM OIL, YEAST, HIGH FRUCTOSE CORN SYRUP, SUGAR, BUTTER (CREAM (FROM MILK), SALT), CONTAINS LESS THAN 2% OF THE FOLLOWING: CINNAMON, MALTODEXTRIN, MODIFIED CORN STARCH, SALT, POWDERED WHEY (A MILK DERIVATIVE), SOY LECITHIN, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), MONO AND DIGLYCERIDES, ARTIFICIAL FLAVOR, GUAR GUM, DATEM, SODIUM STEAROYL LACTYLATE, NATURAL AND ARTIFICIAL FLAVOR, MODIFIED TAPIOCA STARCH, SORBITAN MONOSTEARATE, POLYSORBATE 60, PECTIN, ASCORBIC ACID, ENZYMES, COLORED WITH (BETA CAROTENE).

## ALLERGENS

CONTAINS: MILK, SOY, WHEAT  
MAY CONTAIN EGGS

CONTAINS A BIOENGINEERED FOOD INGREDIENT

## TIPS & HANDLING

1. Panning: Place 4 rolls in 8 x 8 foil pan in diagonal way, 6 pans per lined sheet pan. 2. Retarding/thawing: 12-18 hours on covered rack at 38°F. 3. Proofing: proof at 95°F, 85% RH for approximately 40-50 minutes until rolls are 1/4" above top of pan. 4. Baking: Bake at 350°F for 15-20 minutes.