



Product Code: 13940

WHOLE GRAIN RICH
CINNAMON SWIRL DOUGH 2 OZ
EQ

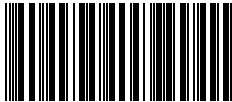
A moist, fluffy, WGR sweet dough filled with delicious
cinnamon paste. Proof and Bake.

SPECIFICATIONS & STORAGE

GTIN:	00049800139404
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	140
Master Pack:	CASE
Net Case Weight:	22.75 LB
Gross Case Weight:	23.978 LB
Case Cube:	0.860
Pallet Pattern:	10 Ti x 8 Hi (80 Cases/Pallet)
Serving Size:	1 CINNAMON ROLLS (68 G)
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:	2.6 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 8.12 IN H



CASE GTIN



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PRODUCT INGREDIENTS

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 OR BELOW UNTIL READY TO USE. 2. REMOVE FROZEN DOUGH PIECES AND PLACE ON GREASED OR PARCHMENT LINED PANS. PANNING CHART -
----- SIZE
INDIVIDUAL CLUSTERED CLUSTERED FULL SHEET PAN FULL SHEET PAN HALF HOTEL PAN
(12" X 10" X 2") -----
----- 2.5 OZ. 3 X 5 5 X 6 3 X 3 3. TO PREVENT PRODUCT FROM DRYING OUT, COVER EACH PAN WITH OILED PLASTIC WRAP OR COVER ENTIRE PAN RACK WITH A RACK COVER. 4. PLACE COVERED PRODUCT IN A RETARDER OR REFRIGERATOR AT 36°F -40°F AND THAW OVERNIGHT OR PRODUCT MAY BE THAWED COVERED AT ROOM TEMPERATURE FOR 45-120 MINUTES DEPENDING OF SIZE OF DOUGH PIECE. 5. PLACE IN PROOFER SET AT 90°F -110°F WITH 85% RELATIVE HUMIDITY FOR APPROXIMATELY 40-60 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. 6. BAKE IN A PREHEATED OVEN 325°F -CONVECTION OR RACK OVENS. 350°F -DECK OVEN) UNTIL PRODUCT IS GOLDEN BROWN ON TOP, SIDES AND BOTTOM. BAKING TIMES WILL VARY ACCORDING TO SIZE OF ROLLS, TYPE OF OVEN AND FAN SPEED (IF APPLICABLE). APPROXIMATE BAKING TIMES: -----
----- SIZE BAKING TIME
(MINUTES) -----
---2.5 OUNCE ROLLS CLUSTERED 14 TO 20 2.5 OUNCE ROLLS INDIVIDUAL 12 TO 15 7.

Nutrition Facts

1 Servings Per Container
Serving Size 1 CINNAMON ROLLS (68 g)

Amount Per Serving	
Calories	170
	% Daily Value*
Total Fat 1g	2%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 5mg	1%
Sodium 135mg	6%
Total Carbohydrate 36g	13%
Dietary Fiber 3g	11%
Total Sugars 10g	
Includes 10g Added Sugars	20%
Protein 5g	9%
Vitamin D 0.1mcg	0%
Calcium 20mg	2%
Iron 1.5mg	8%
Potassium 190mg	4%
Thiamin	15%
Riboflavin	8%
Folate	6%

* 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	235.683
Protein	6.355 G
Carbohydrates	49.473 G
Sugars	13.687 G
Added Sugars	13.368 G
Sugar Alcohol	0 G
Water	41.21 G
Fat	1.638 G
Saturates	0.719 G
Trans Fat	0.005 G
Cholesterol	4.898 MG
Fiber	4.249 G
Minerals	
Ash	1.324 G
Calcium	36.289 MG
Iron	2.068 MG
Sodium	185.629 MG
Thiamin	0.275 MG
Riboflavin	0.137 MG
Niacin	2.377 MG
Potassium	258.179 MG
Vitamin D	0.127 MCG
Folic Acid	32.746 MCG

