

**Base Product Code: 102561000**

**GTIN: 10094562025615**

**Description: Pillsbury Best Frozen Cinnamon Roll Dough (180 ct) 2.5 oz**



Base Product Code	102561000
GTIN	10094562025615
Case UPC	9456202561
Distributor Name	No Distributor Selected
Distributor Product Code	
Min Shelf life upon Arrival	45 Days
Unit Weight	
Units per Case	180
Case Dimensions	Case Dimensions (in): 15.93 (L) X 11.93 (W) X 9.75 (H)
Gross Case Weight	32.30 LB
Net Case Weight	28.13 LB
Pallet Information	Layer: 10, High: 6, Pal Qty: 60

**Product Description**

Frozen cinnamon roll dough in a thaw, proof and bake format. Soft, moist bread-like dough wrapped around a rich, gooey cinnamon filling in a 2.5 ounce size.

**Benefits**

Frozen cinnamon roll dough in a thaw, proof and bake format offers easy preparation to help minimize waste. Bulk packaging of 180 units per case, which works great for large operations.

**Storage Instructions**

Cinnamon roll dough is not ready-to-eat and must be thoroughly cooked before eating. To prevent illness from naturally occurring bacteria in wheat flour, do not eat raw dough; wash hands and surfaces after handling.



Styled



Styled



Prepared



Case



Open Case



Raw

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### Nutrition Facts

Serving Size	1 roll (71g) As Packaged		(100g) As Packaged
<b>Calories</b>	<b>220kcal</b>		<b>311kcal</b>
		%DV*	
<b>Total Fat</b>	8g	10%	11g
Saturated Fat	3g	15%	4g
Trans Fat	0g		0g
<b>Cholesterol</b>	0mg	0%	2mg
<b>Sodium</b>	180mg	8%	254mg
<b>Total Carbohydrate</b>	33g	12%	47g
Dietary Fiber	1g	4%	2g
Total Sugars	9g		12g
Incl. Added Sugars	8g	16%	11g
<b>Protein</b>	5g		7g
Vitamin D	**	**	0µg
Calcium	**	**	24mg
Iron	2mg	10%	3mg
Potassium	**	**	101mg

\*Percent Daily Value (DV) are based on a 2,000 calorie diet  
 \*\*Not a significant nutrient source

### Preparation

BAKE : OVEN	TEMP.	TIME
CONVECTION*	300°F	11-15 M
RACK	325°F	15-19 M

STANDARD/REEL 350°F15-19 M

\*Rotate pan halfway through bake time

PLACE FROZEN ROLLS IN FOIL PAN OR PLACE INDIVIDUALLY ON PARCHMENT LINED FULL SHEET PAN. FOR BEST RESULTS THAW OVERNIGHT IN COOLER AT 35-40° F FOR 8-12 HOURS. OR QUICK THAW AT ROOM TEMPERATURE FOR 1 ½ - 2 HRS. PROOF. SET PROOF BOX AT 70-95% HUMIDITY AND 95-100°F UNTIL DOUGH DOUBLES IN SIZE OR UNTIL DOUGH HOLDS INDENTATION WHEN LIGHTLY PRESSED WITH FINGER. FOR FLOOR PROOFING, SPRAY OR BRUSH ROLLS WITH WATER TO PREVENT SURFACE DRYING. PLACE TRAYS ON COVERED RACK, PROOF UNTIL APPROX DOUBLE IN SIZE. SPRAY AS NEEDED TO PREVENT DRYING. BAKING TIMES WILL VARY BY OVEN TYPE AND OVEN LOAD. ROLLS ARE FULLY BAKED WHEN CENTER CURL SPRINGS BACK WHEN LIGHTLY TOUCHED. SPRAY OR BRUSH HOT ROLLS WITH SIMPLE SYRUP. ALLOW TO COOL BEFORE FURTHER FINISHING.

### Ingredients & Claims

ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, VEGETABLE OIL (PALM, CANOLA, AND/OR SOYBEAN OIL), YEAST, HIGH FRUCTOSE CORN SYRUP, CINNAMON, DATEM, MONOGLYCERIDES, SALT, MODIFIED CORN STARCH, EGG WHITE, NONFAT MILK, SODIUM STEAROYL LACTYLATE, MOLASSES, EGGS, HYDROXYPROPYL METHYLCELLULOSE, NATURAL FLAVOR, ANNATTO AND TURMERIC EXTRACT COLOR, TBHQ (PRESERVATIVE), ASCORBIC ACID.

CONTAINS WHEAT, EGG, AND MILK INGREDIENTS.

Kosher Dairy