

Base Product Code	205352000
GTIN	10094562053526
Case UPC	9456205352
Distributor Name	No Distributor Selected
Distributor Product Code	
Min Shelf life upon Arrival	26 Days
Unit Weight	
Units per Case	90
Case Dimensions	Case Dimensions (in): 15.93 (L) X 11.93 (W) X 8.87 (H)
Gross Case Weight	27.69 LB
Net Case Weight	25.31 LB
Pallet Information	Layer: 10, High: 8, Pal Qty: 80

Product Description

Frozen cinnamon roll dough in a thaw, proof and bake format. Rich, flaky dough wrapped around a sweet, mellow cinnamon filling in a 4.5 ounce size.

Benefits

Frozen cinnamon roll dough in a thaw, proof and bake format offers easy preparation to help minimize waste. Bulk packaging of 90 units per case, which works great for large operations.

Storage Instructions

KEEP FROZEN, STORE AT OR BELOW 0F



Styled



Styled



Prepared



Open Case



Raw

Nutrition Facts			
Serving Size	1 roll (127g) (128g)		(100g)
Calories	As Packaged 460kcal		As Packaged 362kcal
		%DV*	
Total Fat	21g	27%	16g
Saturated Fat	8g	42%	7g
Trans Fat	0g		0g
Cholesterol	15mg	6%	13mg
Sodium	170mg	7%	132mg
Total Carbohydrate	61g	22%	48g
Dietary Fiber	3g	11%	2g
Total Sugars	21g		17g
Incl. Added Sugars	20g	40%	16g
Protein	8g		6g
Vitamin D	0µg	0%	0µg
Calcium	60mg	4%	47mg
Iron	3mg	15%	2mg
Potassium	130mg	2%	105mg
*Percent Daily Value (DV) are based on a 2,000 calorie diet			
**Not a significant nutrient source			

**Preparation**

BAKE : PLACE FROZEN CINNAMON ROLLS INDIVIDUALLY ON PARCHMENT LINED FULL SHEET PAN. FOR BEST RESULTS THAW OVERNIGHT IN COOLER AT 35-40F FOR 8 TO 12 HOURS OR QUICK THAW 1 1/2 - 2 HOURS AT ROOM TEMPERATURE. PROOF AT 75-95% HUMIDITY AND 90-95F 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 A COVERED RACK, PROOF UNTIL APPROXIMATELY DOUBLE IN SIZE. SPRAY AS NEEDED TO PREVENT DRYING. BAKING TIMES WILL VARY BY OVEN TYPE AND 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. FULL SHEET 3X4 BAKING INSTRUCTIONS: CONVECTION: 300F 16-20M (ROTATE PAN ONE-HALF TURN AFTER BAKING 10 MINS), RACK: 325F 18-22M, STANDARD/REEL: 350F 20-24M

**Ingredients & Claims**

ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE OIL (PALM, CANOLA, AND/OR SOYBEAN OIL), SUGAR, HIGH FRUCTOSE CORN SYRUP, YEAST, EGGS, CINNAMON. CONTAINS 2% OR LESS OF: NONFAT MILK, MOLASSES, MODIFIED POTATO STARCH, SALT, MONOGLYCERIDES, MODIFIED TAPIOCA STARCH, DATEM, SODIUM STEAROYL LACTYLATE, ANNATTO AND TURMERIC EXTRACT COLOR, ASCORBIC ACID, TBHQ (PRESERVATIVE).

CONTAINS WHEAT, EGG AND MILK INGREDIENTS.

Kosher Dairy