

Base Product Code	205353000
GTIN	10094562053533
Case UPC	9456205353
Distributor Name	No Distributor Selected
Distributor Product Code	
Min Shelf life upon Arrival	26 Days

Unit Weight	
Units per Case	60
Case Dimensions	Case Dimensions (in): 15.93 (L) X 11.93 (W) X 8.87 (H)
Gross Case Weight	26.63 LB
Net Case Weight	24.38 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 6.5 ounce size.

Benefits

Frozen cinnamon roll dough in a thaw, proof and bake format offers easy preparation to help minimize waste. Bulk packaging of 60 units per case, which works great for large operations.

Storage Instructions

KEEP FROZEN, STORE AT OR BELOW 0° F/-18° C

FRAGILE HANDLE WITH CARE.

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

Nutrition Facts			
Serving Size	1 roll (185g)		(100g)
	As Packaged		As Packaged
Calories	670kcal		362kcal
		%DV*	
Total Fat	30g	38%	16g
Saturated Fat	12g	60%	7g
Trans Fat	0g		0g
Cholesterol	25mg	8%	13mg
Sodium	240mg	11%	132mg
Total Carbohydrate	88g	32%	48g
Dietary Fiber	4g	15%	2g
Total Sugars	31g		17g
Incl. Added Sugars	29g	57%	16g
Protein	11g		6g
Vitamin D	0µg	0%	0µg
Calcium	90mg	6%	47mg
Iron	4mg	25%	2mg
Potassium	190mg	4%	105mg
*Percent Daily Value (DV) are based on a 2,000 calorie diet			
**Not a significant nutrient source			

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

Preparation

BAKE : PLACE FROZEN CINNAMON ROLLS INDIVIDUALLY ON PARCHMENT LINED FULL SHEET PAN. FOR BEST RESULTS THAW OVERNIGHT IN COOLER AT 35-40°F FOR 8 TO 12 HOURS OR QUICK THAW 1 1/2 - 2 HOURS AT ROOM TEMPERATURE. PROOF AT 75-95% HUMIDITY AND 90-95°F DEGREES 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.

BAKING INSTRUCTIONS		PANNING
		FULL SHEET PANNING
		4 x 3
OVEN	TEMP.	TIME
CONVECTION*	300°F	20-24 M
RACK	325°F	20-24 M
STANDARD/REEL	350°F	22-26 M
*ROTATE PAN ONE-HALF TURN (180°) AFTER BAKING 10 MINUTES		