



Case GTIN

FRESH N READY FTO CINNAMON ROLL DOUGH WITH ICING

Product Code: 05956





Product Ingredients

INGREDIENTS FOR U.S MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), SUGAR, SKIM MILK, BUTTERMILK, YEAST, HIGH FRUCTOSE CORN SYRUP, EGGS, PALM OIL, CONTAINS LESS THAN 2% OF THE FOLLOWING: PASTEURIZED PART SKIM MILK, CORN SYRUP, CINNAMON, HYDROGENATED SOYBEAN OIL, SOYBEAN OIL, HIGH OLEIC CANOLA AND HYDROGENATED COTTONSEED OILS, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), CITRUS FIBER, SALT, MONO AND DIGLYCERIDES, GUM ARABIC, HYDROGENATED PALM KERNEL OIL, CHEESE CULTURE, GUAR GUM, MODIFIED CORNSTARCH, DATEM, NATURAL AND ARTIFICIAL FLAVOR, CARBOHYDRATE GUM, COLORED WITH (CARAMEL COLOR, TITANIUM DIOXIDE, BETA CAROTENE), ENZYME, MALTED BARLEY FLOUR, DEXTROSE, ACETYLATED MONOGLYCERIDES, CELLULOSE GUM, AGAR, TO PRESERVE FRESHNESS (POTASSIUM SORBATE), ASCORBIC ACID, ARTIFICIAL COLOR (YELLOW 5 LAKE), CITRIC ACID, SOY LECITHIN (AN EMULSIFIER).

Product Specification

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Kosher Certification: KOF-K	Serving Size: 1 ICED CINNAMON ROLL (148 G)
Kosher Status: DAIRY	Shelf Life(Frozen): 150 DAY
Case Count: 96	Shelf Life(Refrigerated): 0 DAY
Master Pack: CASE	Shelf Life(Ambient): 0 DAY
Net Case Weight: 33 lb.	Master Unit Size: 5.5
Gross Case Weight: 35.06 lb	Case Dimensions: 15.8125IN L x 11.625IN H x 11.5625 W
Case Cube: 1.23	
Pallet Pattern: 10 Ti x 6 Hi (60 Cases/Pallet)	

Product Prep and Cooking Instructions

FREEZER TO OVEN CINNAMON ROLL DOUGH HANDLING INSTRUCTIONS: KEEP DOUGH FROZEN AT 0 F (-18 C) OR BELOW UNTIL READY TO USE. 1. REMOVE FROZEN DOUGH PIECES AND PLACE ON PARCHMENT LINED PANS OR GREASED BAKEABLE PACKAGING. PANNING CHART: SIZE CLUSTERED FULL CLUSTERED HALF HOTEL SHEET PAN PAN (12" X 10" X 2")

--- 4.5 OZ. 5 X 6 3 X 3 2. SPRAY WITH

WATER THOROUGHLY JUST PRIOR TO BAKING. 3. BAKE IN A PREHEATED OVEN UNTIL SLIGHTLY BROWNED: 325 F - 350 F (160 C - 175 C) FOR CONVECTION OR RACK OVEN FOR 15 - 20 MINUTES 350 F (175 C) FOR DECK OVEN. THE INTERNAL TEMPERATURE OF THE CINNAMON ROLL DIRECTLY OUT OF THE OVEN IS 175 F - 185 F (80 C - 85 C). 4. REMOVE FROM OVEN AND BRUSH WITH RICH'S® GLAZE 'N SHINE RICH'S® #21784). 5. COOL FOR 5 - 10 MINUTES AND ICE WITH APPROXIMATELY 1.0 OZ OF PROVIDED BAGED ICING. 6. SQUEEZE ICING BAG GENTLY TO SOFTEN ICING. CUT TIP OF BAG ONLY AND STRING. FOR SOFTER ICING, HEAT BAG IN MICROWAVE 15 - 20 SECONDS. 7. HOLD BAKED ROLLS COVERED AT ROOM TEMPERATURE. BAKING TIMES WILL VARY DEPENDING ON TYPE OF OVEN.

Nutrition Facts

Serving Size 1 ICED CINNAMON ROLL (148 G)

Servings Per Container 1

Servings r er oc	intainer i		
Amount Per Se	erving		
Calories 490		Calories from I	at 110
		% Daily	/ Value*
Total Fat 12g			19%
Saturated Fa	t 6g		31%
Trans Fat 0	g		
Cholestrerol 25mg 9			9%
Sodium 430mg 18			18%
Total Carbohy	drate 85	g	28%
Dietary Fiber	4g		14%
Sugars 45g			
Protein 9g			18%
Vitamin A 4%		Vitamir	n C 0%
Calcium 8%		Iro	n 15%
Folate 25 %		Niacii	n 15%
Riboflavin 15 %		Thiamii	ո 20%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg

Calories per gram: Fat 9 Total Carbohydrate 4 Protein 4

Total Carbohydrate Dietary Fiber 300mg

25q

375mg

30g

100g Nutrition Facts

100g Nutrition Facts		
Energy		
Calories	313.0736	
Kilojoules	1309.8999	
Calories From Fat 22.8	5% 71.5380	
Calories From Saturated	Fat 35.2782	
Protein	5.9067 g	
Carbohydrates	54.4517 g	
Sugars	28.6288 g	
Sugar Alcohol	0.0000 g	
Water	29.9321 g	
Fat	7.9487 g	
Saturates	3.9198 g	
Trans Fat	0.1512 g	
Polyunsaturates	1.0743 g	
Monounsaturates	2.2062 g	
Cholesterol	17.5005 mg	
Fiber	2.3168 g	
Minerals		
Ash	1.7609 g	
Calcium	55.1939 mg	
Iron	1.5992 mg	
Sodium	278.1983 mg	
Vitamins		
Thiamin	0.2120 mg	
Riboflavin	0.1369 mg	
Niacin	1.7205 mg	
Vitamin A	110.3969 iu /14.6514	

Vitamin C	0.1364 mg
Folic Acid	60.0808 ug