



Product Code: 07840

# CINN-A-LICIOUS® PROOF & BAKE GOURMET CINNAMON ROLL DOUGH NAT & ART FLV

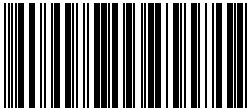
For breakfast and all-day snacking, cinnamon rolls are a hot ticket. Fresh-baked cinnamon rolls are even hotter. After baking, your establishment is filled with the irresistible aroma that drives impulse purchases morning, noon and night. Bake just what you want, when you want.

## SPECIFICATIONS & STORAGE

GTIN:	00057592078405
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Case Count:	108
Master Pack:	CASE
Net Case Weight:	15.309 KG
Gross Case Weight:	16.097 KG
Case Cube:	0.035
Pallet Pattern:	10 Ti x 5 Hi (50 Cases/Pallet)
Serving Size:	1 CINNAMON ROLL (131 G)
Shelf Life from Manufacture:	210 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	
Shelf Life Ambient, Prepared:	
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	5 OZ
Case Dimensions:	40.16 CM L x 29.37 CM W x 29.53 CM H



CASE GTIN



00057592078405

## PRODUCT INGREDIENTS

Ingredients: Enriched unbleached wheat flour, Water, Sugars (glucose-fructose, sugar, glucose syrup solids, refiners' molasses), Palm oil, Yeast, Maltodextrin, Modified corn starch, Cinnamon, Salt, Distilled monoglycerides, Soya flour, Sodium bicarbonate, Sodium aluminum phosphate, Natural and artificial flavour, Sodium stearoyl-2-lactylate, Pectin, Modified tapioca starch, Caramel (colour), Soyabean oil, Soya lecithin, Acetylated tartaric acid esters of mono and diglycerides and/or enzymes (amylase, pentosanase, glucose oxidase, lipase, transglutaminase, amylase (maltogenic)), Acesulfame potassium, Ascorbic acid, Carotene (colour).

## ALLERGENS

Contains: Soya, Wheat May contain milk and eggs

## TIPS & HANDLING

HANDLING INSTRUCTIONS: 1. Keep dough frozen at 0 F (-18 C) or below until ready to use. 2. Remove frozen dough pieces and place on greased or parchment lined pans. PANNING CHART ----

Size Individual Clustered Full Sheet Pan -----  
----- 5 OZ. 2 X 4 3 X 5 2 X 4 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 2°C - 4°C 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 32°C - 43°C 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 (160°C) - Convection or Rack ovens, (175°C) - 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) -----  
----- 141 grams rolls clustered 14 to 20 minutes 141 grams rolls individual 12 to 15 minutes 7. Remove from oven and brush with Rich's® Glaze 'N Shine (Rich's # 21784). 8. Let cool and apply appropriate icing. 9. Hold baked rolls covered at room temperature.

## Nutrition Facts Valeur nutritive

Per 1 CINNAMON ROLL (131 G)  
pour 1 CINNAMON ROLL (131 G)

<b>Calories</b> 450	<b>% Daily Value* / % valeur quotidienne</b>
<b>Fat/Lipides</b> 17g	<b>23%</b>
Saturated/saturés 9g	%
+ Trans/trans 0.1g	
<b>Carbohydrate/Glucides</b> 65g	
Fiber/Fibres 3g	<b>11%</b>
Sugars/Sucres 15g	<b>15%</b>
<b>Protein/Protéines</b> 8g	
<b>Cholesterol/Cholestérol</b> 0mg	
<b>Sodium</b> 620mg	<b>27%</b>
Potassium 125mg	3%
Iron 3mg	17%
Calcium 40mg	3%

\*5% or less is a little, 15% or more is a lot  
\*5% ou moins c'est est peu, 15% ou plus c'est beaucoup

## 100g Nutrition Facts

Calories	<b>314.256</b>
Calories From Fat / Calories sous forme de lipides	<b>109.041</b>
Calories From Saturated Fat / Calories sous forme de gras saturés	<b>55.058</b>
<b>Protein / Protéines</b>	<b>5.705 G</b>
<b>Carbohydrates / Glucides</b>	<b>45.599 G</b>
Sugars / Glucidique	<b>10.337 G</b>
Sugar Alcohol / Alcool Glucidique	<b>0 G</b>
<b>Water/Eau</b>	<b>34.631 G</b>
<b>Fat / Lipides</b>	<b>12.116 G</b>
Saturates / Saturés	<b>6.118 G</b>
Trans Fat / Acide gras trans	<b>0.105 G</b>
<b>Cholesterol / Cholestérol</b>	<b>0.006 MG</b>
<b>Fiber / Fibres</b>	<b>2.117 G</b>
<b>Minerals</b>	
Ash / Cendre	<b>1.949 G</b>
Calcium / Calcium	<b>27.95 MG</b>
Iron / Fer	<b>2.131 MG</b>
Sodium / Sodium	<b>437.431 MG</b>
Thiamin / Thiamine	<b>0.294 MG</b>
Riboflavin / Riboflavine	<b>0.181 MG</b>
Niacin / Niacine	<b>2.532 MG</b>
Potassium	<b>94.505 MG</b>
Vitamin C / Vitamine C	<b>0.478 MG</b>
Folic Acid / Acide folique	<b>55.293 MCG</b>