

Wheat RII Dgh



Bridgford Honey Wheat Yeast Bakery Roll Dough provides an opportunity for the operator to bake their own fresh rolls. Each roll is perfectly formed, ready for proofing and baking.

Product Last Saved Date: 20 September 2018

Nutrition

180 Servings per container

Serving Size

Amount Per Serving Calories

150

1 Roll

	% Dail
Total Fat 2 g	3%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 230 mg	10%
Total 27 g	9%
Dietary Fiber 3 g	12%
Total Sugars 4 g	
Includes g Added Sugars	%
Protein 5 g	
Vitamin D mg	%
Calcium 29 mg	2%
Iron 1.497 mg	8%
Potassium mg	%

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
6735	883100	10047500003237	0 X 180 H87	180/2 oz

Brand Brand Owner		GPC Description
BRIDGFORD	BRIDGFORD FOODS CORPORATION	Bread (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
24.5 LBR	22.5 LBR	USA	No	No

Shipping Information				
Length	Width	Height	Shelf Life	Storage Temp From/To
17.5 INH	12.5 INH	4.24 INH	180	0 FAH/ 0 FAH

Ingredients:

WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, CANE SUGAR, WHEAT GLUTEN, SOYBEAN OIL, CONTAINS LESS THAN 2% OF HONEY, SALT, MILK POWDER (WHEAY, NON-FAT DRY MILK, CALCIUM SULFATE), SOY FLOUR, MONOCALCIUM PHOSPHATE, ENZYME, ASCORBIC ACID (VITAMIN C), POTASSIUM IODATE, WHEAT FIBER.

Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info

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Eggs - N	Milk - C	Peanuts - N
Soy - C	Wheat - C	TreeNuts - N
Fish - N	Crustacean - N	

Handling Suggestions :

nutrition advice

Benefits :

0 grams Trans Fat. Healthy formula using Whole Wheat Flour. 51% of flour from Whole Grains. 3 grams of fiber per roll. Made with Soybean Oil. Fits into the Healthier US School Challenge Whole Grains Resource. Fits into the California School Junk Food Ban SB12.

Serving Suggestions :

May be served in baskets, on individual bread plates, or on sheet pans for cafeteria lines. Excellent for all types of Commercial Restaurants, In-Store Bakeries, and School Cafeteria Service Institutions.

Prep & Cooking Suggestions :

Remove desired number of frozen rolls from case. (One layer of 60 rolls will fill a standard 18 x 26 baking sheet pan.) Gently separate individual rolls and arrange evenly on greased sheet pan. The gap between roll should be about 1 inch. Brush any excess flour from rolls at this time. Allow rolls to rise in a proofer or a warm, draft free area for approximately 1 and 1/2 hours or until they are at least 3 times their original size. (Raising may be

a proofer of a warm, draft free area for approximately 1 and 1/2 hours or until they are at least 3 times their original size. (Raising may be accelerated by placing pre-panned rolls in a retarder or cooler overnight (about 40 degrees); pans must be well covered to prevent dehydration of the rolls.) Bake in a preheated 325 degree convection oven for 10 to 12 minutes (conventional oven 375 degrees, 12 to 14 minutes) or until golden brown. To maintain a soft crust, brush with melted butter while still hot. Turn out onto a cooling rack immediately and cool for 5 minutes before serving.

More Information :

¹ Roll = 2 oz equivalent grain servings.

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Eggs - N		Milk - C	Peanuts - N		
	Soy - C	Wheat - C	TreeNuts - N		
	Fish - N	Shellfish - NI	Sesame - N		

100 Gram Nutritional Analysis					
Calories		Total Fat	g	Sodium	mg
Protein	g	Trans Fats	g	Calcium	
Total Carbohydrate	g	Saturated Fat	g	Iron	mg
Sugars	g	Polyunsaturated Fat	g	Potassium	mg
Dietary Fiber	g	Monounsaturated Fat	g	Zinc	mg
Lactose	Yes	Cholesterol	mg	Phosphorus	mg
Sucrose					
Vitamin A(IU)		Vitamin D	mcg	Thiamin	mg
Vitamin A(RE)		Vitamin E	mg	Niacin	mg
Vitamin C	mg	Folate	mcg	Riboflavin	mg
Magnesium	mg	Vitamin B-6	mg	Vitamin B-12	mcg
Monosodium	_	Sulphites	Yes	Nitrates	

Additional Images:

Image #1:	lmage #2:
Image #3:	Image #4: