566114 - CINNAMON LOAF DOUGH

Soft, sweet bread dough made with rich cinnamon. Proof and bake format.





MARKETING

Soft, sweet bread dough made with rich cinnamon. Proof and bake format.

Nutrition Facts

192.0 Servings per container

Serving Size 2 OZ (56 G/ABOUT 1 INCH SLICE)

Amount Per Serving	
Calories	170

170	
Daily Value	•*
3%	6
4%	6
	_
1%	6
9%	6
12%	6
5%	6
15%	6
	_
09	%
29	%
109	%
29	%
	2 ¹ erving of food neral nutrition

advice.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack	
08969	566114	00049800089693	24/18.25 oz	

Brand	Brand Owner	GPC Description	
RICH'S	RICH PRODUCTS CORPORATION	Bread (Frozen)	

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
28.886 LBR	27.375 LBR	No	Canada	Yes	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.813 INH	11.563 INH	8.125 INH	0.8597 FTQ	10x8	210 Days	-10.0 FAH / 0.0 FAH

ALLERGENS



SERVING SUGGESTIONS

Great for breakfast or any meal



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'

(門) Milk - MC

(९) Peanuts - 30

(n) Eggs - C

(1) Tree Nuts - 30

🗞 Soy - MC

(SO) Fish - 30

🛞 Wheat - C

(M) Shellfish - 30

(%) Sesame - 30

INGREDIENTS

INGREDIENTS FOR U.S. MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, HIGH FRUCTOSE CORN SYRUP, YEAST, SUGAR, CONTAINS LESS THAN 2% OF THE FOLLOWING: SOYBEAN OIL, CINNAMON, EGGS, SALT, DISTILLED MONOGLYCERIDES, MODIFIED CORNSTARCH, DATEM, SODIUM STEAROYL LACTYLATE, COLORED WITH (CARAMEL COLOR, BETA CAROTENE), NATURAL AND ARTIFICIAL FLAVOR, ASCORBIC ACID, ENZYMES.

HANDLING SUGGESTIONS



Keep Frozen



PREPARATION & COOKING SUGGESTIONS



1. PANNING: BULK - 6 X 2 ON LINED SHEET PAN BAKING - 4 X 4 - STRAP PAN. 2. RETARDING THAWING: (35 - 38 F) (1- 3 C), 12 - 18 HOURS ON COVERED RACK. 3. SPRAY STRAP PANS WITH VEGETABLE PAN RELEASE AND PLACE LOAVES IN STRAP PANS. 4. STARTING 1/2" (1.3 CM) FROM THE END OF THE LOAF, CUT A 1" (2.5 CM) DEEP, 5" (12.5 CM) LONG SLIT DOWN THE CENTER OF THE DOUGH. 5. TEMPER/FLOORTIME: 45 MINUTES AT ROOM TEMPERATURE. 6. PROOFING: (95 F (35 C), 85% R.H.), 40 - 50 MINUTES TO TEMPLATE #33 OR 1/2" (1.3 CM) ABOVE SIDES OF PAN. 7. BAKING: RACK OVEN: 325 F (160C), 30 - 35 MINUTES DECK OVEN: 350 F (175 C), 25 - 30 MINUTES CONVECTION OVEN 325 F (160 C), 18 - 22 MINUTES ...

MORE INFORMATION



Telephone: Call 1-800-356-7094 or email helpline@rich.com

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NUTRITIONAL ANALYSIS

Calories	267.99
Protein	7.394 g
Total Carbohydrates	51.815 g
Sugars	12.322 g
Dietary Fiber	2.348 g
Lactose	
Sucrose	
Vitamin A (IU)	681.476 681.476 iu
Vitamin A (RE)	681.476
Vitamin C	0.786 mg
Magnesium	
Monosodium	

Total Fat	3.592 g
Trans Fat	0.025 g
Saturated Fat	1.257 g
Added Sugars	11.905 g
Polyunsaturated Fat	1.38 g
Monounsaturated Fat	0.609 g
Cholesterol	5.719 mg
Vitamin D	0.011 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	314.059 mg
Calcium	33.337 mg
Iron	2.702 mg
Potassium	97.532 mg
Zinc	
Phosphorus	
Thiamin	0.396 mg
Niacin	3.403 mg
Riboflavin	0.25 mg
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

KOSHER Y

YES

MORE IMAGES









