#### 566954 - SIMPLY WHEAT DINNER ROLL DOUGH

Soft dinner roll made with crushed wheat thus having a denser texture anddarker color. Proof-and-bake format.



#### MARKETING

Soft dinner roll made with crushed wheat thus having a denser texture anddarker color. Proof-and-bake format.

#### PRODUCT SPECIFICATIONS



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
23.613 LBR	22.5 LBR	No	United States	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	10x10	180 Days	-10.0 FAH / 0.0 FAH

# **Nutrition Facts**

240.0 Servings per container

Serving Size

**Amount Per Serving Calories** 

1 ROLL (36 G)

	% Daily Value*
Total Fat 1 g	2%
Saturated Fat 0 g	0%
Trans Fat 0 g	_
Cholesterol 0 mg	0%

**7**% Sodium 170 mg **7**% **Total Carbohydrates** 19 g Dietary Fiber 1 g 4% Total Sugars 2 g

Includes 2 g Added Sugars 3%

Protein 4 g Vitamin D 0.5 mcg 2% Calcium 10 mg 0% Iron 1.2 ma 6% Potassium 50 mg 2%

The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## HANDLING SUGGESTIONS

Keep Frozen



## **SERVING SUGGESTIONS**



Limited only by your imagination

## PREPARATION & COOKING SUGGESTIONS



Handling Instructions 1. Panning: 48 (6 X 8) For Clusters Or 24 (4 X 6) For Singles On Lined Sheet Pan. 2. Retard Thaw Time: Retarder: (35 - 38°F (1-3°C)), 12 - 18 Hours. Room Temperature: 60 Minutes. 3. Proofing: 95°F (35°C) / 85% Relative Humidity For 40 - 50 Minutes. 4. Baking: Rack Oven: 375°F (190°C) For 12-14 Minutes With 5 Seconds Steam. Deck Oven: 375°F (190°C) For 12 - 14 Minutes. Convection Oven: Mist Water Generously On Rolls With A Spray Bottle Just Before Rolls Go In Oven; 325°F (160°C) For 10 -12 Minutes And Turn The Trays 180° After 5 - 6 Minutes Baking.

#### INGREDIENTS



INGREDIENTS FOR U.S MARKET: ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, WHOLE WHEAT FLOUR, CRUSHED WHEAT, SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF THE FOLLOWING: SOYBEAN OIL, SALT, SOY LECITHIN, ENZYMES, ASCORBIC ACID.

# **ALLERGENS**



C = 'Contains' : MC = 'May Contain' : N = 'Free From' : UN = 'Undeclared' : 30 = 'Free From Not Tested'; 50 = 'Derive Derived From Ingredients'; NI = 'No Info'

([]) Milk - MC

Peanuts - 30

( Eggs - MC

(്റ്റ്) Tree - 30

🗞 Soybean - C

(∞) Fish - 30

🖄 Wheat - C



Sesame - 30



AU - C

Cereals - C

Mustard - 30

Molluscs - 30

#### MORE INFORMATION



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

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# NUTRITIONAL ANALYSIS

Calories	240.801
Protein	9.372 g
Total Carbohydrates	44.663 g
Sugars	4.43 g
Dietary Fiber	2.48 g
Lactose	
Sucrose	
Vitamin A (IU)	0.913 0.913 iu
Vitamin A (RE)	0.913
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	2.867 g
Trans Fat	0.026 g
Saturated Fat	0.455 g
Added Sugars	3.955 g
Polyunsaturated Fat	1.397 g
Monounsaturated Fat	0.503 g
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	404.383 mg
Calcium	16.253 mg
Iron	2.695 mg
Potassium	119.413 mg
Zinc	
Phosphorus	
Thiamin	0.399 mg
Niacin	3.498 mg
Riboflavin	0.231 mg
Vitamin B-12	
Nitrates	

#### **NUTRITIONAL CLAIMS**

KOSHER YES

## MORE IMAGES









