#### 566639 - TRADITIONAL CINNAMON ROLL DOUGH

Traditional cinnamon roll with moist sweet dough a hint of spice and swirls of mild sweet cinnamon paste good quality roll at a great price.



#### MARKETING

E =

Traditional cinnamon roll with moist sweet dough a hint of spice and swirls of mild sweet cinnamon paste good quality roll at a great price.

# **Nutrition Facts**

120.0 Servings per container

Serving Size 1 CINNAMON ROLL (59 G)

Amount Per Serving
Calories

170

	% Daily Value*
Total Fat 3 g	4%
Saturated Fat 1 g	5%
Trans Fat 0 g	
Cholesterol 5 mg	1%
Sodium 190 mg	8%
<b>Total Carbohydrates</b> 32 g	12%
Dietary Fiber 1 g	4%
Total Sugars 7 g	
Includes 6 g Added Sugars	13%
Protein 5 g	

Vitamin D 0 mcg	0%
Calcium 10 mg	0%
Iron 1.7 mg	10%
Potassium 60 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.

#### PRODUCT SPECIFICATIONS



Brand	Brand Owner	GPC Description
RICH'S	RICH PRODUCTS CORPORATION	Pies/Pastries - Sweet (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
17.944 LBR	16.875 LBR	No	Canada	Yes	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.813 INH	11.563 INH	7.25 INH	0.7671 FTQ	10x10	210 Days	-10.0 FAH / 0.0 FAH

## HANDLING SUGGESTIONS

Keep Frozen



### SERVING SUGGESTIONS



Peanut Butter and Honey Glazed Rolls, Sticky Buns, Crumb Buns, Fruit and Cinnamon Cake

# PREPARATION & COOKING SUGGESTIONS

8

1. Keep dough frozen at 0°F or below until ready to use. Remove frozen dough pieces and place 1" apart on parchment lined full sheet pans. Grease pan edges for clustered soft sided sweet rolls. Place 2" apart for individual rolls: Full sheet panning chart INDIVIDUAL 3 X 5 CLUSTERED 5 X 8. 3. Cover the individual pans with oiled plastic or cover full pan rack with a plastic pan rack cover to prevent product from drying out. 4. Place product in retarder 40°F and defrost overnight or at room temperature 45 - 60 minutes. 5. Optional: remove doughs that have been in the retarder overnight and warm to room temperature 30 - 45 minutes. Remove plastic cover. 6. Place in proofer (95°F - 110°F 85% humidity) and proof until double in size. 7. Bake in a preheated oven until rolls are golden brown: 325°F convection oven or 375°F all other types of ovens. 8. Remove from oven and brush with Rich's Glaze 'N Shi ne. 9. Cool slightly and ice with Rich's Crème Cheese Icing or Ric...

#### **INGREDIENTS**



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

#### 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'

(门) Milk - MC



Eggs - C



Soybean - MC



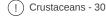












(!) AU - C

( ) 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	270.304
Guiorico	210.004
Protein	7.201 g
Total Carbohydrates	49.824 g
Sugars	10.404 g
Dietary Fiber	1.826 g
Lactose	
Sucrose	
Vitamin A (IU)	657.089 657.089 iu
Vitamin A (RE)	657.089
Vitamin C	0.725 mg
Magnesium	
Monosodium	

Total Fat	4.836 g
Trans Fat	0.053 g
Saturated Fat	1.438 g
Added Sugars	10.021 g
Polyunsaturated Fat	2.038 g
Monounsaturated Fat	0.88 g
Cholesterol	5.455 mg
Vitamin D	0.01 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	300.904 mg
Calcium	19.243 mg
Iron	2.615 mg
Potassium	93.031 mg
Zinc	
Phosphorus	
Thiamin	0.392 mg
Niacin	3.383 mg
Riboflavin	0.25 mg
Vitamin B-12	
Nitrates	

#### **NUTRITIONAL CLAIMS**

KOSH	
NUSH	EK I

YES

## MORE IMAGES









