



Case GTIN



# CINNAMON LOAF DOUGH

Product Code: 08969



## Product 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, SOYBEAN OIL, CONTAINS LESS THAN 2% OF THE FOLLOWING: CINNAMON, EGGS, SALT, MODIFIED CORNSTARCH, DISTILLED MONOGLYCERIDES, DATEM, SODIUM STEAROYL LACTYLATE, COLORED WITH (CARAMEL COLOR, BETA CAROTENE), NATURAL AND ARTIFICIAL FLAVOR, ASCORBIC ACID, ENZYME.

## Product Specification

GTIN: <b>0 00 49800 08969 3</b>	
Kosher Certification: <b>KOF-K</b>	Serving Size: <b>2 OZ (56 G/ABOUT 1 INCH SLICE)</b>
Kosher Status: <b>DAIRY</b>	Shelf Life(Frozen): <b>210 DAY</b>
Case Count: <b>24</b>	Shelf Life(Refrigerated): <b>0 DAY</b>
Master Pack: <b>CASE</b>	Shelf Life(Ambient): <b>0 DAY</b>
Net Case Weight: <b>27.375 lb.</b>	Master Unit Size: <b>18.25</b>
Gross Case Weight: <b>28.885 lb</b>	Case Dimensions: <b>15.8125IN L x 8.125IN H x 11.5625 W</b>
Case Cube: <b>0.8597</b>	
Pallet Pattern: <b>10 Ti x 8 Hi ( 80 Cases/Pallet)</b>	

## Product Prep and Cooking Instructions

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

Nutrition Facts	
Serving Size 2 OZ (56 G/ABOUT 1 INCH SLICE)	
Servings Per Container 8	
Amount Per Serving	
Calories	Calories from Fat
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	% Daily Value*
<b>Total Fat</b> 3g	<b>4%</b>
Saturated Fat 0.5g	<b>4%</b>
Trans Fat 0g	
<b>Cholesterol</b> 5mg	<b>0%</b>
<b>Sodium</b> 200mg	<b>9%</b>
<b>Total Carbohydrate</b> 33g	<b>12%</b>
Dietary Fiber g	%
Sugars 8g	
<b>Protein</b> 5g	<b>9%</b>
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Vitamin A %	Vitamin C %
Calcium 2%	Iron 10%
Folate 10 %	Riboflavin 10 %
Thiamin 20 %	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Saturated Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300mg 375mg
Dietary Fiber	25g 30g
Calories per gram: Fat 9 Total Carbohydrate 4 Protein 4	

100g Nutrition Facts	
<b>Energy</b>	
Calories	<b>276.2221</b>
Kilojoules	<b>1155.7133</b>
Calories From Fat 14.19%	<b>39.1894</b>
Calories From Saturated Fat	<b>10.4454</b>
<b>Protein</b>	<b>7.3975 g</b>
<b>Carbohydrates</b>	
Sugars	<b>12.4227 g</b>
Sugar Alcohol	<b>0.0000 g</b>
<b>Water</b>	<b>35.1360 g</b>
<b>Fat</b>	
Saturates	<b>1.1606 g</b>
Trans Fat	<b>0.0306 g</b>
Polyunsaturates	<b>1.9685 g</b>
Monounsaturates	<b>0.8167 g</b>
<b>Cholesterol</b>	<b>5.7258 mg</b>
<b>Fiber</b>	<b>2.3598 g</b>
<b>Minerals</b>	
Ash	<b>1.2515 g</b>
Calcium	<b>30.9588 mg</b>
Iron	<b>2.7028 mg</b>
Sodium	<b>314.2764 mg</b>
<b>Vitamins</b>	
Thiamin	<b>0.3959 mg</b>
Riboflavin	<b>0.2505 mg</b>
Niacin	<b>3.4034 mg</b>
Vitamin A	<b>694.7414 iu /207.7419</b>

Vitamin C	0.7986 mg
Folic Acid	74.2970 ug