



Case GTIN



# FRENCH SUB ROLL DOUGH

Product Code: 18155



### Product Ingredients

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RI BOFLAVIN, FOLICACID), WATER, YEAST, CONTAINS LESS THAN 2% OF THE FOLLOWING: SOYBEAN OIL,SALT, SUGAR, SODIUM STEAROYL LACTYLATE, DATEM, ASCORBIC ACID, ENZYME.

### Product Specification

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Kosher Certification: <b>KOF-K</b>	Serving Size: <b>1 SUB ROLL (117 G)</b>
Kosher Status: <b>KDNOAGENCY</b>	Shelf Life(Frozen): <b>150 DAY</b>
Case Count: <b>100</b>	Shelf Life(Refrigerated): <b>0 DAY</b>
Master Pack: <b>CASE</b>	Shelf Life(Ambient): <b>0 DAY</b>
Net Case Weight: <b>30.4688 lb.</b>	Master Unit Size: <b>4.875</b>
Gross Case Weight: <b>31.873 lb</b>	Case Dimensions: <b>15.75IN L x 9.875IN H x 11.8125 W</b>
Case Cube: <b>1.0632</b>	
Pallet Pattern: <b>10 Ti x 7 Hi ( 70 Cases/Pallet)</b>	

### Product Prep and Cooking Instructions

1. KEEP PRODUCT FROZEN AT 0 F OR BELOW UNTIL READY TO USE. 2. REMOVE DESIRED NUMBER OF DOUGH PIECES FROM CASE AND PLACE 6 X 2 ON A LINED SHEET TRAY. RETURN UNUSED PORTION OF THE CASE TO THE FREEZER. 3. COVER THE TRAY WITH PLASTIC AND PLACE IN A 40 F RETARDER TO THAW OVERNIGHT. 4. REMOVE PRODUCT FROM RETARDER, AND LET IT WARM TO ROOM TEMPERATURE (15 - 30 MINUTES). 5. PLACE IN PROOFER (90-100 F, 80-90% HUMIDITY) AND PROOF UNTIL ROLLS HAVE DOUBLED IN SIZE. 6. BAKE IN A PREHEATED 325 F CONVECTION OVEN/400 F DECK OVEN FOR 12 - 15 MINUTES OR UNTIL ROLLS ARE GOLDEN BROWN. 7. REMOVE FROM OVEN.

### Nutrition Facts

Serving Size 1 SUB ROLL (117 G)

Servings Per Container 1

#### Amount Per Serving

Calories 320 Calories from Fat 35

		% Daily Value*
<b>Total Fat</b>	4g	6%
Saturated Fat	1g	5%
Trans Fat	0g	
<b>Cholestrerol</b>	0mg	0%
<b>Sodium</b>	730mg	30%
<b>Total Carbohydrate</b>	59g	20%
Dietary Fiber	2g	9%
Sugars	2g	
<b>Protein</b>	10g	21%
Vitamin A	0%	Vitamin C 0%
Calcium	0%	Iron 20%
Folate	35 %	Niacin 20 %
Riboflavin	20 %	Thiamin 35 %

\*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	228.0856
Kilojoules	954.3102
Calories From Fat 11.74%	26.7842
Calories From Saturated Fat	6.1569
<b>Protein</b>	7.5135 g
<b>Carbohydrates</b>	
Sugars	1.1159 g
Sugar Alcohol	0.0000 g
<b>Water</b>	44.7942 g
<b>Fat</b>	
Saturates	0.6841 g
Trans Fat	0.0295 g
Polyunsaturates	1.0051 g
Monounsaturates	0.4386 g
<b>Cholesterol</b>	0.0000 mg
<b>Fiber</b>	1.6083 g
<b>Minerals</b>	
Ash	1.9044 g
Calcium	11.1165 mg
Iron	2.6288 mg
Sodium	527.6231 mg
<b>Vitamins</b>	
Thiamin	0.3732 mg
Riboflavin	0.2344 mg
Niacin	3.0884 mg
Vitamin A	1.3038 iu /0.3915

Vitamin C	0.0000 mg
Folic Acid	99.3134 ug