

WHEAT CLUB ROLL DOUGH

11119

3 oz.



Nutrition Facts

Serving size	1 roll (68g)
Amount per serving	
Calories	200
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 420mg	18%
Total Carbohydrate 36g	13%
Dietary Fiber 6g	21%
Total Sugars 1g	
Includes 1g Added Sugars	2%
Protein 9g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 2.8mg	15%
Potassium 190mg	4%

*The % Daily Value 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.

Nutrients	Per 100g
Basic Components	
Calories (kcal)	287.04
Protein (g)	12.54
Carbohydrates (g)	53.15
Dietary Fiber (g)	9.03
Total Sugars (g)	1.96
Added Sugar (g)	0.95
Fat (g)	2.63
Saturated Fat (g)	0.64
Trans Fatty Acid (g)	0
Cholesterol (mg)	0
Vitamins	
Vitamin A (IU)	1.62
Vitamin C (mg)	7.2
Vitamin D (mcg)	0
Minerals	
Calcium (mg)	43.65
Iron (mg)	4.15
Potassium (mg)	283.53
Sodium (mg)	610.99

PRODUCT INFORMATION

TYPE: ----- Frozen Dough

MINIMUM GUARANTEED DISTRIBUTOR SHELF LIFE: ----- 30 Days

UNIT NET WT: ----- 3 oz.

TARGET FROZEN DIAMETER: ----- 1.362"

TARGET FROZEN LENGTH: ----- 3.94"

UNITS PER CASE: ----- 144

TARGET BAKED DIAMETER: ----- 3.217"

TARGET BAKED LENGTH: ----- 5.755"

TARGET BAKED HEIGHT: ----- 2.58"

CASE DIMENSIONS: ----- 18.87x9.5x9.0 (inches)

CASE NET WEIGHT: ----- 27 lbs.

CASE GROSS WEIGHT: ----- 28 lbs.

CASE CUBE: ----- .93

TI-HI: ----- 10x6

GTIN: ----- 00078296111199

CASES PER PALLET: ----- 60

DOT #: ----- N/A



Ingredients:

ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, WHOLE WHEAT FLOUR, YEAST, RYE FLOUR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF SALT, CRACKED WHEAT, OAT BRAN, DEXTROSE, SOYBEAN OIL, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, ENZYMES, CALCIUM PROPIONATE (PRESERVATIVE), SOY LECITHIN. CONTAINS SOY, WHEAT. MAY CONTAIN EGG.

Storage, Handling & Shelf Life:

- Keep dough frozen until use
- Refer to handling sheets for proper breakout, bake temperature and bake time
- This frozen dough item is best used within 180 days from manufacturing date located on the side of the box.

Statement of Potential Misuse:

Improper thawing, eating raw dough, under baking and/or not following GFP handling procedures are considered misuse of Gonnella Frozen Products frozen dough.

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BREAKOUT

- At least 8 hours prior to baking, prepare clean, lined pans for thawing.
- Place the rolls on a parchment lined pan.
- Use a rack cover to prevent drying and skin formation on dough.
- Place rack in a 36° - 38° cooler for 8 hours.

PANNING

- Dispense pan spray on each liner to prevent rolls from sticking to the paper.
- For variety dip the rolls in poppy seeds or sesame seeds.
- Arrange the rolls 4 x 4 on parchment lined baking sheets with the manufacturing seam face down.

PROOFING

- Place the rack in a proof box set at approximately 100° F and 95% humidity for **60** minutes.
- Product proofs 2 1/2 times it's original size and develops rapidly during the last 25% of the proofing cycle.
- **Remove rack from the proofer and allow 5 minutes of floor time.**

BAKING

- Make **(1)** 1/4" deep cut lengthways on the dough.
- **PREHEAT OVEN:** 380°F
- **TIME:** 20-25 MINUTES
- **STEAM:** 25 SECONDS
- To achieve optimum shine, steam is a desirable option to be used at the beginning of the bake.

ACHIEVE PERFECT RESULTS BY FOLLOWING THESE QUICK AND EASY DIRECTIONS



SIGA ESTAS INSTRUCCIONES RÁPIDAS Y FÁCILES PARA OBTENER RESULTADOS PERFECTOS

PREPARACIÓN

- Al menos 8 horas antes del horneado, prepare moldes limpios y forrados para descongelar la masa.
- Coloque los rollos en un molde forrado con papel manteca.
- Use una cubierta de tipo rejilla para evitar que la masa se seque y se forme una capa dura.
- Coloque la rejilla en un refrigerador a 36° - 38° durante 8 horas.

COLOCACIÓN EN MOLDE

- Coloque aerosol para moldes sobre cada papel para evitar que los rollos se peguen.
- Para obtener otra variedad, pase los rollos por semillas de amapola.
- Disponga los rollos de 4 x 4 sobre placas para hornear forradas con papel manteca con la costura de fabricación boca abajo.

LEVADO

- Coloque la rejilla en un armario de levado a aproximadamente 100° F y un 95% de humedad durante **60** minutos.
- El producto leva y crece 2 1/2 veces su tamaño original y se desarrolla con rapidez durante el último 25% del ciclo de levado.
- **Retire la rejilla del armario de levado y deje reposar durante 5 minutos o hasta que se forme una corteza delgada sobre la masa.**

HORNEADO

- Hacer **(1)** corte de 1/4" a lo largo de la masa.
- **PRECALIENTE EL HORNO:** 380°F
- **TIEMPO:** 20—25 MINUTOS
- **VAPOR:** 25 SEGUNDOS
- Para obtener un brillo óptimo, se recomienda aplicar vapor al comienzo del horneado.

* Este producto no está diseñado como listo para consumo y requiere un procesamiento posterior (hornear según las instrucciones de Gonnella Frozen Products).

* This product is not intended for ready to eat purposes and requires further processing (baking following Gonnella Frozen Products instructions).