

RICH'S

63114500 - Trad Cinnamon Sweet 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.





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, CINNAMON, MONO AND DIGLYCERIDES, MODIFIED CORNSTARCH, SODIUM STEAROYL LACTYLATE, DATEM, RICE FLOUR, MOLASSES, CELLULOSÉ GEL, NATURAL AND ARTIFICIAL FLAVOR, COLORED WITH (CARAMEL COLOR BETA CAROTENE), ASCORBIC ACID, CELLULOSE

A Allergens

Contains:



May Contain:







Nutrition Facts

Servings per Container 120 Serving size 1CinNAMONROLL(59G) (63.78g)

Amount per serving Calories

170

Calones	170
% Da	aily Value*
Total Fat 3g	4%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 190mg	8%
Total Carbohydrate 32g	12%
Dietary Fiber 1g	4%
Total Sugars 7g	
Includes 6g Added Sugar	12%
Protein 5g	-
Vii : D.O.Oman	40/
Vitamin D 0.8mcg	4%
Calcium 10mg	1%
Iron 1.7mg	9%
Potassium 60mg	1%

^{*} The % Daily Value (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

GUM, ENZYME.

Serving Suggestions

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

Prep & Cooking Suggestions

1. Keep dough frozen at 0F 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 pans with oiled plastic or cover full pan rack with a plastic pan rack cover to prevent product from drying out. 4. Place product retarder 40F and defrost overright or at room temperature 45 - 60 minutes. 5. Optional: retarder 40F and defrost overright or at room temperature 45 - 60 minutes. 5. Optional: remove doughs that have been in the retarder overright and warm to room temperature 30 - 45 minutes. Remove plastic cover. 6. Place in proofer (95F - 110F 85% humidity) and proof until double in size. 7. Bake in a preheated oven until rolls are golden brown: 32F5 convection oven or 375F all other types of ovens. 8. Remove from oven and brush with Ricks Glaze NS hin. e. 9. Cool sightly and ice with Ricks Crace These electing or Rich's Warm Heat N ice. 10. Hold cooked baked rolls covered at temperature to prevent drying out.

Product Specifications

Brand	Manufacturer
RICH'S	Rich Products Corporation

MFG #	SPC #	GTIN	Pack	Pack Desc.
03439	63114500	00049800034396	120	120 / 2.25 ONZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
17.94lb	16.88lb	CAN	Yes	No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.81in	11.56in	7.25in	0.77ft3	10x10	210DAYS	-10°F / 0°F





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Nutrition Analysis - By Serving

Calories	170	Total Fat	3g	Sodium	190mg
Protein	5	Trans Fats	0g	Calcium	10mg
Total Carbohydrates	32g	Saturated Fat	1g	Iron	1.7mg
Sugars	7g	Added Sugars	6g	Potassium	60mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	5mg		
Vitamin A(IU)•		Vitamin D	0.8mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images





