



HARTZ FROZEN ROLL DOUGH

Product Code 8043

36#/1.8 oz. HRTZ ROLL DGH

UPC 10721881080437

Frozen roll dough. Soft texture. Warm, buttery aroma with distinct notes of yeast.

Shelf Life 70 days Frozen (0 degrees or less)

Recommended Storage Temperature: -15 to 0°F

Unit weight 1.80 oz

Pack 320 / case approximately

Case Dimensions

19.50(L) x 13.38 (W) x 6.88 (D) = 1.04 (Cube)

Pallet 7 tie 7 high = 49 total

Case Wt (gross) 37.5 lbs **(net)** 36.0 lbs

Nutrition Facts

Serving Size 1 Roll (51g)

Amount Per Serving

Calories 140 **Calories from Fat** 20

% Daily Value*

Total Fat 2.5g **4%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 0mg **1%**

Sodium 200mg **8%**

Total Carbohydrate 26g **9%**

Dietary Fiber 1g **4%**

Sugars 5g

Protein 3g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 8%

Thiamin 20% • Riboflavin 10%

Niacin 10% • Folate 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	300 mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Ingredient Declaration

INGREDIENTS: ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, YEAST, LARD

Contains less than 2%:

WHEAT GLUTEN, SALT, WHEAT FLOUR, DATEM, DEXTROSE, SOYBEAN OIL, ASCORBIC ACID, WHEY, POTASSIUM BROMATE, ENZYMES, BHT (A PRESERVATIVE), BHA (A PRESERVATIVE)

CONTAINS ALLERGENS: WHEAT, MILK

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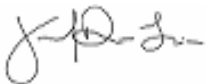
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Preparation Instructions

1. Remove frozen dough balls from the box and place in a lightly oiled HARTZ (3 x 4) muffin pan. Place the flat surface (the side with the lines on it) facing up.
2. Place the pans in the cooler at 40 oF for 18 to 36 hours prior to proofing and baking the rolls.
3. Preheat the proof box to 125 oF with no humidity.
4. Preheat the convection oven to 350 oF
5. Proof the dough balls in the proof box, under the food warming lamps, or in a warm place for one hour or until the size increases to a height of 2.75 to 3.0 inches. Do not overproof the dough balls.
6. Place the pan in a hot oven and bake for 7 to 9 minutes at 350 oF or until rolls are golden brown.
7. Allow the baked rolls to cool for 3 minutes.
8. Brush the tops with melted margarine (oleo).
9. Store baked rolls under warming lights.
10. Remove rolls from pan and serve.

Approved by :



(Juan DeLeon)

Title: Director Corporate QA

2/15/2016

This product is manufactured in accordance with Food and Drugs: Code of Federal Regulation (CFR) Title 21, Part 110: Current Good Manufacturing in manufacturing, packing or holding of human food.

This product is manufactured in a facility that uses shared equipment to handle products containing wheat, milk, egg and soy.