



1272 – 4.5oz Danish Cinnamon Roll

Ingredient Declaration

Dough: Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Ascorbic Acid, Thiamin Mononitrate, Riboflavin, Folic Acid. Ascorbic Acid added as a Dough Conditioner), Malted Barley Flour, Ascorbic Acid as a Dough Conditioner), Margarine (Palm Oil, Water, Salt, Vegetable Mono-and Diglycerides, Natural Butter Flavor, Citric Acid Added as a Preservative, Colored with Beta Carotene, Vitamin A Palmitate added), Water, Dextrose, Yeast, Eggs, Sugar, Nonfat Dry Milk, Salt, Dough Conditioner (Wheat Flour, Malted Barley Flour, Ascorbic Acid, Enzymes), Vanilla Flavor, Baking Powder (Sodium Acid Pyrophosphate, Bicarbonate Soda, Corn Starch, Monocalcium Phosphate)

Cinnamon Filling: Dark Brown Sugar, Margarine (Palm Oil, Water, Salt, Vegetable Mono-and Diglycerides, Natural Butter Flavor, Citric Acid Added as a Preservative, Colored with Beta Carotene, Vitamin A Palmitate added), Ground Cinnamon, Cinnamon Flavor, Enriched Wheat Flour (Bleached Wheat Flour, Niacin, Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Salt

Cinnamon Topping: Cinnamon Smear (Sugar, Wheat Flour, Cinnamon, Dextrose, Soybean Oil, Salt, Cellulose Gum, Xanthan Gum)

Allergens: **Wheat, Milk, Eggs**

Net Weight	Case Weight	Case Pack
16.88 lbs	17.88 lbs	60 pcs

Packaging and Storage Standards

Storage and Transportation	Raw Frozen 0 °F to -10°F	Lot Code Explanation	Item Code & Name and Pull Date (Expiration Date)
Palletize	99 Cases at 1770.12 lbs	Ti/Hi	11 x 9
Case Cube	0.57 cu ft	Case Dimension	15.220" x 10.570" x 6.090"
UPC Code	0 28852 01272 9	GTIN	00728852012728

Kosher	GFSI	Country of Origin
Triangle K and Orthodox Union	SQF Level 2 Certified	U.S.A.

Baking Instructions

Handling Instructions:

1. Keep in freezer (below 0°F) until ready to use
2. Thaw at room temperature approximately 1 hour or overnight in refrigerator

Baking Instructions:

1. Proof at 100-110°F/70-80% for 60-70 minutes
2. Bake at 375°F for 15 minutes. (340°F for convection oven)

* **Caution:** Must bake before consumption, do not eat raw dough.

Proofing with too high of a proof temperature will cause the butter to melt out, yielding inferior products.

Safety and Quality Protocols

Metal Detector Check for Foreign Material: Start Up, Every Two Hours, Shut Down
Bake and Weight Checks for Quality and Volume: Every 30 minutes by Pieces