Product Information for 222127 DOUGH ROLL CINN LRG 120-2.25Z RICH

Manufacturer:RICH PRODUCTS FROZEN (MURFREESBORO)			
Pack	120/CASE	Manufacturer #	03439
Portion Size	EA	Net Weight	16.88
Portion/Case	120	UPC Code 1	49800034396
Kosher	Yes		
Price	27.59		

Quantity Invoiced Over Last 6 Weeks

3/30/2014	4/6/2014	4/13/2014	4/20/2014	4/27/2014	5/4/2014
0	0	0	2	0	0

Other Information

Other Information			
Item Yield	CASE= 120 EACH 2.25Z CINNAMON ROLL DOUGH.		
Shelf Life	FROZEN= 180 DAYS. THAWED= 8 HRS.		
Thawing Instructions	KEEP DOUGH FROZEN AT 0 F OR BELOW UNTIL READY TO USE.		
Basic Preparation	REMOVE FROZEN DOUGH PIECES AND PLACE 1" APART ON PARCHMENT PAPER LINED FULL SHEET		
	PANS. GREASE PAN EDGES FOR CLUSTERED SOFT SIDED SWEET ROLLS. PLACE 2" APART FOR		
	INDIVIDUAL ROLLS: 3. COVER THE 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 IN RETARDER 40 F AND DEFROST OVERNIGHT OR AT ROOM TEMPERATURE 45 - 60		
	MINUTES. 5. OPTIONAL: REMOVE DOUGHS THAT HAVE BEEN IN THE RETARDER OVERNIGHT AND		
	WARM TO ROOM TEMPERATURE 30 - 45 MINUTES. REMOVE PLASTIC COVER. 6. PLACE IN		
	PROOFER (95 F - 110 F 85% HUMIDITY) AND PROOF UNITL DOUBLE IN SIZE. 7. BAKE IN A		
	PREHEATED OVEN UNTIL ROLLS ARE GOLDEN BROWN: 325 F CONVECTION OVEN. 375 F ALL		
	OTHER TYPES OF OVENS 8. REMOVE FROM OVEN AND BRUSH WITH RICH'S GLAZE 'N SHINE (PC		
	21784). 9. COOL SLIGHTLY AND ICE WITH RICH'S CREME CHEESE ICING (PC 20036) OR		
	WARM HEAT 'N ICE (PC 21952). 10. HOLD COOLED BAKED ROLLS COVERED AT ROOM		
	TEMPERATURE TO PREVENT DRYING OUT. SERVE OR PACKAGE AND LABEL FOR SELLING.		
Merchandising Idea	RICH'S CINNAMON ROLLS ARE A SWEET WAY TO DIFFERENTIATE YOUR CUSTOMER'S OPERATION AND		
	ATTRACT CUSTOMERS WITH THEIR FRESH-BAKED AROMA. RICH'S LINE OF CINNAMON ROLLS ARE		
	SURE TO PLEASE ANY CONSUMER, FROM THE DECADENT INDULGERS SEEKING A HIGH QUALITY		
	DECADENT TREAT TO REWARD THEMSELVES OR THE HOMESTYLE CONSUMER LOOKING FOR A MORE		
	TYPICAL CINNAMON ROLL TO BE CONSUMED FOR BREAKFAST OR A SNACK. ,**A FRESH-MADE,		
	PREMIUM TASTING CINNAMON ROLL AT A LOW COST. (PETITE SIZE 1.25Z ROLLS ALSO		
	AVAILABLE: #323365). **C&U, B&I, FAMILY DINNING**BREAKFAST ITEM		

Nutritional Information for DOUGH ROLL CINN LRG 120-2.25Z RICH

Product Number: 222127

Description: AP Dough, Roll, Cinnamon, Rich's Product

		Nutritio	nal Information	
Serving Size 1 each	(64 g)			
Amount Per Serving				
Calories 170				Calories from Fat 32
				% Daily Value
Total Fat		4 g		5%
Saturated Fat		1 g		5%
Trans Fat		0 g		
PolyUnSat		n/a		n/a
MonoUnSat		n/a		n/a
Cholesterol		5 mg		2%
Sodium		180 mg	!	8%
Potassium		n/a		n/a
Total Carbs		31 g		10%
Dietary Fiber		1 g		5%
Sugars		7 g		n/a
Protein		4 g		8%
Vitamin A -	8%		Vitamin C -	0%
Calcium -	1%		Iron -	8%
	Percen	t Daily Valu	nes are based on a 2,00	00 calorie diet
Calories Per Gram:				
	Fat 9		Carbohydrates 4	Protein 4

Water Soluble	Vitamins		Minerals
Thiamin B1	n/a	Phosphorus	n/a
Riboflavin B2	n/a	Zinc	n/a
Niacin B3	n/a	Magnesium	n/a
Pyridoxine B6	n/a	Copper	n/a
Cobalamin B12	n/a	Selenium	n/a
Pantothenic Acid	n/a	Calcium	13 mg
Vitamin C	0 mg	Iron	1 mg
Folic Acid	n/a	Manganese	n/a
		Iodine	n/a

School Equiva	lents	Fat Solub	le Vitamins
		Vitamin D	n/a
Child Nutrition Label	No	Vitamin D	n/a
		Vitamin E	n/a
Meat/Meat Alternative	n/a	Vitamin K	n/a
Fruit/Vegetables	n/a	Vitamin A	419 IU
Grain/Bread	n/a	Vitamin A	n/a
Updated for New Fin	al Rule		
Meat/Meat Alternate	n/a		
Grain/Bread	n/a		
Fruit	n/a		
Vegetable:			
Red/Orange	n/a		
Dark Green	n/a		
Starchy	n/a		
Beans/Peas	n/a		
Other	n/a		

n/a

Ingredients:	For ingredient or allergen information please contact: Rich Products, phone: (800) 356-7094/web
	page: www.richfoodservice.com. Please reference manufacturer number: 03439. Nutrition updated
	September 2012. The nutrition information provided here reflects the current information provided
to GFS by its suppliers. Prior to consuming the product, individuals with severe food allergies	
	should confirm the ingredient information on the actual label of the product.



SOLUTIONS products

PRODUCTS

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CINNAMON ROLLS

Traditional Cinnamon 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. For a child nutrition bid specification, please contact our Helpline at 1-800-356-7094 or email helpline@rich.com.



specifications

Product Code	03439
Units Per Case	120
Unit Weight	2.25 OZ
GTIN Case	00049800034396
GTIN Item	

Gross Case Weight 17.943 LB 16.875 LB **Net Case Weight** Case Dimensions 15.812 IN (L) x 11.562 IN (W) x 7.25 IN (H) Pallet Tiers: 10 High: 10 DAIRY Kosher

PRODUCT LOCATOR

nutrition

Calories:

Nutrition Facts serving size: 1 CINNAMON ROLL (59 G)

Amount Per Serving

Calories from Fat: 30 Per Serving % Daily Value * total fat 3.5g 4% saturated fat 1g 3% trans fat 0g cholesterol 1% 5mg 190mg 3% carbohydrates 31g 10% dietary fiber 1g sugars protein 4g

ingredients

ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), WATER, HIGH FRUCTOSE CORN SYRUP, YEAST, SOYBEAN OIL, SUGAR, CONTAINS LESS THAN 2% OF THE FOLLOWING: EGGS, MALTODEXTRIN, SALT, CINNAMON, DISTILLED MONOGLYCERIDES, MODIFIED CORN STARCH, DATEM, SODIUM STEAROYL LACTYLATE, MOLASSES, NATURAL AND ARTIFICIAL FLAVOR, CELLULOSE GEL, COLORED WITH (CARAMEL COLOR. BETA CAROTENE), ASCORBIC ACID, ENZYME, CELLULOSE GUM. CONTAINS: WHEAT, EGG MAY CONTAIN MILK, SOY AND SESAME

RICH'S GLUTEN-FREE PRODUCTS



Request a sample pack of Rich's Gluten Free products. Each sample kit contains the basic foundation to create a variety of gluten free menu solutions – individual 10" pizza, 6" pre-sliced sub roll and a fudge brownie. Be prepared to delight your customers with exactly what they are looking for!

request a sample

allergens

eggs, wheat

storage

Shelf life

- · Frozen: 210 days
- · Refrigerated: 0 days
- · Ambient: days (after baked), sealed in bag

tips & handling

1. Keep dough frozen at 0 f or below until ready to use.