

Case Count 144

Unit Ounce 3.0

BREAKOUT

~ At least 8 hours prior to baking, prepare clean, lined pans for thawing.

~ Place the loaves 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.

CLUB ROLL CL DOUGH

Product Code 11179

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.**



KOSHER & PAREVE

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 bollos 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 bollos se peguen.

~ Para obtener otra variedad, pase los bollos por semillas de amapola.

~ Disponga los bollos 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.





Product Information

Product: CLUB ROLL CL DOUGH

Case Net Weight: 27.00 LBS.

Code #: 11179

Case Count: 144

Unit Net Weight: 3.00 oz.

Nutrition Facts

144 Servings Per Container

Serving size 1 roll (71g)

Amount per serving

Calories 170

% Daily Value*

Total Fat 1g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 300mg 13%

Total Carbohydrate 32g 12%

Dietary Fiber 1g 4%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 6g

Vitamin D 1mcg 6%

Calcium 28mg 2%

Iron 2mg 10%

Potassium 70mg 2%

*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.

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

Nutrients	Per 100g
Basic Components	
Calories (kcal)	234.55
Protein (g)	9.1
Carbohydrates (g)	44.49
Dietary Fiber (2016) (g)	1.8
Total Sugars (g)	0.5
Added Sugar (g)	0
Fat (g)	1.71
Saturated Fat (g)	0.25
Trans Fatty Acid (g)	0.01
Cholesterol (mg)	0
Vitamins	
Vitamin D - mcg (mcg)	1.05
Minerals	
Calcium (mg)	39.37
Iron (mg)	2.9
Potassium (mg)	98.12
Sodium (mg)	427.2

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, CONTAINS LESS THAN 2% OF SALT, SOYBEAN OIL, CULTURED WHEAT FLOUR, VINEGAR, MALT FLOUR, ASCORBIC ACID, WHEAT GLUTEN, ENZYMES. CONTAINS WHEAT. MAY CONTAIN EGG, SOY.

PARTIALLY PRODUCED WITH GENETIC ENGINEERING

Be advised the calculated nutritional information provided was derived from currently available information from our ingredient suppliers and supplemented by the USDA national nutrition database. As our supply chain data and resources are updated to provide the mandatory nutrients, this information is subject to change. Final nutritional labeling compliance, including nutrient content claims, is the responsibility of the finished product manufacturer.

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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Effective 6/20/17