



Sister Schubert's® Wheat Rolls made with Whole Grain

Item # 48162 62205

Product Description:

For today's health conscious customers! Sister Schubert's® mouthwatering yeast wheat rolls use only the finest ingredients and are fully proofed, yet partially baked to allow for each customer's desired brownness. Contains zero grams trans fat and no artificial flavors or preservatives. These delicious rolls are made with 65% whole grain and provide a wholesome alternative to the traditional dinner roll.



Case GTIN: 10748162622056

Pack: 120

Size: 1.5 oz.

Shelf Life: 12 Months

Package Format: Poly Bag

Storage: Keep frozen

Servings Per Case: About 120

Product Preparation: Thaw rolls. For best results use conventional oven preheated to 350°F. Remove plastic bag. Cover loosely with aluminum foil for moister rolls. Bake 15-20 minutes (3-5 minutes in convection oven) or until brown. If frozen, cover loosely with foil and bake in preheated oven at 300°F for 25-35 minutes.

Operator Benefits: Contains 14g of whole grain per serving
Quick preparation - just warm and serve.
Homemade taste and uncompromised quality.
Convenient with no waste - bake only what is needed. Keep the rest frozen.



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www.MarzettiFoodservice.com

Date Last Refreshed: 8/15/14

The information shown here may vary from the information on product currently in distribution. Keep in mind that ingredients, formulas, and labeling regulations may change, so nutrition information may also change. For the most accurate information for a particular product, please refer to the nutrition and ingredient information on the product package.



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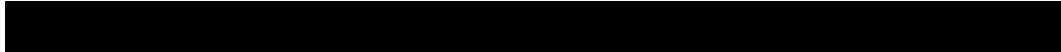
INGREDIENTS:

WHOLE WHEAT FLOUR, BLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, EGGS, SOYBEAN OIL, SALT, HYDROGENATED COTTONSEED OIL, YEAST, MONO AND DI GLYCERIDES, WHEY.

CONTAINS: EGG, MILK, WHEAT

Nutrition Facts

Serving Size 1 ROLL (43 g)
Servings Per Container ABOUT 120



Amount Per Serving

Calories 130 **Calories from Fat** 35



% Daily Value*

Total Fat	4 g	6 %
Saturated Fat	1 g	5 %
Trans Fat	0 g	
Cholesterol	10 mg	3 %
Sodium	240 mg	10 %
Total Carb.	22 g	7 %
Dietary Fiber	3 g	12 %
Sugars	4 g	
Protein	4 g	



o Vitamin A 0 % o Vitamin C 0 % o Calcium 0 % o Iron 4 %

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Nutrient		2,000 Calories	2,500 Calories
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrates		300g	375g
Fiber		25g	30g

1g Fat = 9 calories – 1g Carbohydrates = 4 calories – 1g Protein = 4 calories

Other Nutrition Information:

- 1.25 ounce equivalent per serving meeting the NSLP & SBP grain requirements
- Contains 65% whole grain
- Contains 14 g of whole grain per serving



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Recipes

Upside Down Banana Pecan French Toast

- 24 Sister Schubert's® Wheat Rolls made with Whole Grain
- 1 ¼ cup light brown sugar
- ½ cup (1 stick) butter, melted
- ¼ cup corn syrup
- 4 medium, ripe bananas
- ½ cup pecans, chopped
- 2 tsp. ground cinnamon
- 6 large eggs
- 1 ½ cups half and half
- 1 ½ tsp. pure vanilla extract
- Maple syrup
- Fresh sliced strawberries, optional

Preparation: Butter bottom and sides of a baking dish. Slice Sister Schubert's® Wheat Rolls in half and set aside. In mixing bowl, combine sugar, butter and corn syrup and mix until smooth. Spread mixture into an even layer in bottom of prepared baking dish. Slice bananas thinly and place over brown sugar mixture. Scatter pecans over bananas. Place sliced rolls atop and sprinkle with cinnamon. In a mixing bowl, whisk together eggs, half and half and vanilla, and pour over rolls. Cover tightly with plastic wrap. Refrigerate overnight. Preheat oven to 350°F. Bake 45 to 55 minutes or until golden. Cool slightly, run a knife around the edge of pan to loosen sides and carefully invert pan onto a large platter or slice and serve. Serve with warm maple syrup and sliced strawberries.





Recipes

Sun-dried Tomato Artichoke Party Cups

- 16 Sister Schubert's® Wheat Rolls made with Whole Grain
- 8 oz. sun-dried tomatoes, packed in oil
- 6 tbsp. butter
- 24 oz. marinated quartered artichoke hearts, drained and chopped
- 10 oz. pepperoni, finely chopped
- 16 oz. feta cheese, crumbled
- 4 tbsp. capers
- To taste salt & pepper
- $\frac{2}{3}$ cup fresh basil, chopped

Preparation: Preheat oven to 350°F. Transfer cut rolls to muffin tins. Using your fingers, line sides of each muffin cup with each half roll to create a small cup for filling. Bake 12 to 15 minutes or until golden brown. Remove "cups" from pans and transfer to a wire rack to cool. For filling, drain tomatoes reserving the oil. Chop tomatoes finely. In a saucepan, combine reserved oil and butter over medium heat and melt butter. Add tomatoes, artichokes, pepperoni, feta, capers, salt and pepper and heat thoroughly until cheese melts. Stir frequently to keep mixture together. Spoon warm mixture into each cup and scatter with chopped basil. Serve immediately.

