

## READI-BAKE BeneFIT 51% Whole Grain Cinnamon Rolls 2.5 oz.

MANUFACTURER'S PRODUCT CODE: 01610

## **Nutrition Facts**

Serving Size (2.5oz) Serving Per Container

Amount Per Serving	
Calories 220	Calories from Fat 60
	% Daily Value
Total Fat 7g	11%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 240mg	10%
Total Carbohydrates 36g	12%
Dietary Fiber 2g	8%
Sugars 16g	
Protein 5g	
Vitamin A	4%
Vitamin C	8%
Calcium	4%
Iron	10%

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet. Your daily value may be higher or lower depending on your calorie needs.

	Calories	2200	2700
Total Fat	Less than	120g	180g
Saturated Fat	Less than	25g	65g
Cholesterol	Less than	50mg	70mg
Sodium	Less than	10mg	15mg
Potassium	Less than	0mg	0mg
Total Carbohydrate		200g	270g
Dietary		33g	76g

## Storage/ Handling:

Keep Frozen (0° F or below). Shelf life up to four months when stored properly.

### **Preparation Instruction:**

Baking / Handling Instructions: (1) Place Frozen Dough Rolls on standard lined & sprayed sheet (bun) pan: • Non Touching (5 x 4) • Clustered Look (6 x 4) (2) Defrost on a lined and sprayed sheet pan and place in a covered rack and retard overnight in cooler, proof to twice the frozen dough size at (100°F / 80 - 85% R.H.). OR (3) Defrost on a lined sprayed sheet pan placed in a covered rack at room temperature for

#### Ingredients:

DOUGH INGREDIENTS: WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE, MONONITRATE [VITAMIN B1], RIBOFLAVIN [VITAMIN B2], FOLIC ACID), WATER, LEAVENING (YEAST), SUGAR, SOYBEAN OIL, EGG YOLKS. CONTAINS 2% OR LESS OF SOY FLOUR, SALT, SPICE, NATURAL & ARTIFICAL FLAVOR, DOUGH CONDITIONER (MALTED WHEAT FLOUR, ENZYMES [CONTAINS WHEAT] AND 2% OR LESS OF EACH OF THE FOLLOWING: ASCORBIC ACID [VITAMIN C], SOYBEAN OIL), WHEAT GLUTEN, YEAST NUTRIENTS (CALCIUM SULFATE), ASCORBIC ACID [VITAMIN C], SPICE AND COLORING BLEND (CORN FLOUR, SOYBEAN OIL, TUMERIC, PAPRIKA, SOY LECITHIN). FILLING INGREDIENTS: BROWN SUGAR, BUTTER MARGARINE BLEND (BUTTER, PALM OIL, SOYBEAN OIL, WATER, SALT, MONO- & DIGLYCERIDES, ANNATTO EXTRACT COLOR, NATURAL FLAVOR, VITAMIN A PALMITATE), WATER, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE [VITAMIN B1], RIBOFLAVIN [VITAMIN B2], FOLIC ACID), CINNAMON, EGG WHITES, CONTAINS MILK, EGG, WHEAT AND SOYBEAN PRODUCTS

#### Allergen Information:

Contains: Eggs, Milk, Wheat, Soy

#### Kosher Type:

KOF-K - DAIRY

#### **Child Nutrition Statement:**

The listed serving size contains 35.18 creditable grains of which 17.65 are whole grains. This provides 2 servings of breads/grains under the Child Nutrition Program using the 16g calculator.

### **Product Specifications:**

UPC	SCC/GTIN	Case	Pack
024497016108	00024497016108	180	2.5

Case Dimensions					
Case Case Case Net Weight Gross					Gross
Length	Width	Height	Cube	(Lbs)	Weight (Lbs)
15.06	12	8.44	0.88	28.12	29.13

Pallet Dimensions					
Pallet Tier Pallet High Pallet Count					
10	6	60			

approximately 4 hours or until rolls double in size. (4) Bake immediately in preheated oven for approximately 9 - 12 minutes or until golden brown. Convection oven: 300°F (149°C) Rack oven: 380°F (193°C) Reel oven: 380°F (193°C) Deck oven: 350°F (177°C) For Convection Oven make sure to turn your tray 180° in the oven after 5 minutes of baking to make sure of even browning. Also use "low fan speed". (5) While still hot, glaze as desired. (6) Cool at room temperature. (7) Optional - Ice as desired.

I certify that the nutritional information contained on this page is true and correct to the best of my knowledge.

02/19/2019

La Vonn Unruh

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Printed Name

# Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Bused on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in additi	ion.
to the following information on letterhead signed by an official company representative. Grain products may be	1112
recurred based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined	d in
Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the	3 111
crediting method that best fits the specific needs of the menu planner.	
01610	

crediting method	that best fits	the specific needs of the	nong 5 Y 2013-2014. Ne menu planner.	ShAs have the op	tion to choose the
	Whole Grain	Cinnamon Run Dough	·	01610	
i stricture l'Assistation	J&J Snack F	oods Corp.	mention examination and a second examination a	le No.:	menter hand variety of the transfer for the contract of the co
Manufacturer:			Serving Size	2.5 oz (71g)	
			(raw dough weight m	ay be used to calculate	creditable grain amount)
I. Does the proc (Refer to SP 30-2	luct meet the 012 Grain Re	e Whole Grain-Rich ( equirements for the Na	Criteria: YesX No tional School Lunch Pr	ogram and School	l Breakfast Program.)
(1 ) vaucis wun m	ore inan (1,24	oz equivalent or 3.99 :	s: Yes No_ <sup>x</sup> H grams for Groups A-G quirements for school	or 6 99 grame for	Group H of non-
H (cereal grains) of grain compone eq; Group H uses weight.)	or Group 1 and the standard	Anibit A to determin (RTE breakfast ceres reditable grains. Gros	equirements for the less if the product fits in als). (Different methodoups A-G use the standa grain per oz eq; and (also belongs:	to Groups A-G (t plogies are applied rd of I forams cree	oaked goods), Group I to calculate servings ditable grain per cr
Description of Grain Ingre		Grams of Creditable Grain Ingredient per Portion	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	Creditable Amount	
Whole Wheat F	lour	A 35.177g	16g	A ÷ B 2.1986	and the state of t
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'(Serving size) X (% grams.  2 Standard grams of 6	of creditable proince	grain in formula). Please	be aware that serving size		must be converted to
				Do not round up.	
		oduct as purchased $\frac{2}{\cos x}$ or $\frac{2}{\cos x}$			
portion. Products v	oz equival vith more that	ent Grains. I further c i 0.24 oz equivalent or	and that a 2.5 ounce poertify that non-creditable 3.99 grams for Groups requirements for school	de grains are not a s A-G or 6.99 gran	shove A 24 or on see
Alp Sonme	2Z Digit	ally signed by Alp Sonmez	R&D Ma	nager	
Signature			Title	mener mener television in the second day of the 2014 A. List C. Republic de James Brown of the mener dependency days above the second s	на на побращина на при
Alp Sonme	Z		7/26/17	856-532	2-9044

Date

Phone Number



# Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

Required Beginning SY 2013-2014

Crediting Standards Based on Revised Exhibit A

weights per oz equivalent

School Food Authorities (SFAs) should include a copy of the label from the purchased product carton in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name:	Whole	Grain Cinnamon Bun Dough		ode No.:	01610	
Manufacturer:	J&J Snack	Foods Corp.	Serving Size:	2.5	oz	entremental entremental esta esta esta esta esta esta esta esta
1. Does the proc (Refer to SP 30-2	duct meet t 012 Grain .	he Whole Grain-Rich C Requirements for the Nati	Priteria: Yes X Nional School Lunch	o Program a	and School Br	reakjasi Program
(Products with m	ore than 0.2	n non- creditable grains Hoz equivalent or 3.99 go edit towards the grain red	rams for Groups A-0	G and 6.99	nny grams: _ grams for G	roup H of non-
H (cereal grains) to calculate servin creditable grain preported by volun	Program: or Group ogs of grain ver oz eq; G oe or weigh	Im SP 30-2012 Grain Re Exhibit A to determine I (RTE breakfast cereal component based on cre roup H uses the standard 1) roup (A-I) the Product	if the product fits ls). (Please be awar ditable grains. Gro l of 28 grams credita	into Grou e that diffe ups A-G w	ps A-G (bak rent methodo se the standa	ed goods), Grou logies are applied and of 16 grams
Description of per Food Buyin		Portion Size of Product as Purchased	Weight of one or equivalent as list SP 30-2012	ed in   (	Creditable Amount	
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Total Creditable		be rounded down to the nea		JAKAN Jakan		
Total weight (per protection)  Total contribution  I further certify the serving) provides portion. Products	portion) of of product at the above 1.25 oz equi with more t	product as purchased	2.5 oz (71g)  Livalent  Correct and that a 2.5  Pertify that non-credit  r 3.99 grams for Gre	ounce po table grain	rtion of this ps are not about 6.99 grams	ove 0.24 oz eg. n
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