

**Bridgford® Honey Wheat Cinnamon Roll Dough, Layer Pack 6718**



<b>Product #</b>	6718
<b>GTIN</b>	10047500010778
<b>Case Pack</b>	160/2.25 oz
<b>Serving Size</b>	1 Roll
<b>Storage Temperature</b>	0°F
<b>Shelf Life</b>	150 days
<b>Kosher</b>	No

<b>Nutrition Facts</b>	
Serving Size 1 Roll (64g)	
Servings Per Case 160	
<b>Amount Per Serving</b>	
<b>Calories</b> 190	Calories From Fat 40
<b>% of Daily Value*</b>	
<b>Total Fat</b> 4.5g	<b>7%</b>
Saturated Fat 1g	<b>5%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 230mg	<b>10%</b>
<b>Carbohydrate</b> 32g	<b>11%</b>
Dietary Fiber 3g	<b>12%</b>
Sugars 7g	
<b>Protein</b> 5g	
Vitamin A 0%	Vitamin C 0%
Calcium 4%	Iron 8%
Folate 15%	
*Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	

**Child Nutrition** 1 Roll = 2 oz equivalent grain servings.

**Product Description** Bridgford Pre-Sliced Gourmet Cinnamon Roll Dough is made using a Honey Wheat Dough. It is "convenience packed" in layers. Each 2.25 oz Cinnamon Roll Dough piece is individually quick frozen (IQF), enabling the food service operator to instantly pan the number of Cinnamon Rolls they desire.

**Benefit of Using this Product** 0 grams Trans Fat. Made with Whole Wheat Flour. Whole Wheat Flour is the first ingredient. 51% of Flour from Whole Grains. Fits into California SB12. 3 grams fiber per roll.

**Serving Suggestion** Serve warm.

**Preparation and Cooking Instructions** Remove desired number of rolls from case. Immediately return remainder of case to freezer. Arrange on a well-greased sheet or cake pan, leaving approximately 1 inch between rolls on all sides. For muffin pan rolls, place one roll in each cavity of a well-greased pan. For best results, let rolls thaw at room temperature for 1-2 hours or in a cooler or retarder overnight (alternate: rolls may go directly from freezer to proofing stage, but a low humidity setting should be used in the proofer to prevent condensation on the rolls), cover the rolls during thawing to prevent dehydration. Proof for 60-90 minutes in a proofer or warm, draft free area. Rolls should approximately triple in size. Bake: convection oven: 325 degrees for 7-9 minutes or until golden brown. Conventional oven: 375 degrees for 8-10 minutes or until golden brown. Drizzle with icing and serve hot or turn out of pan to cool and ice later. To store, cover rolls with plastic or place in a sealed container. Reheat: Conventional oven: cover with foil and heat 10-15 minutes at 250-300 degrees. Microwave: cover with a paper towel and heat on medium for 10-15 seconds per roll.

**Ingredients** WHOLE WHEAT FLOUR, ENRICHED UNBLEACHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CANE SUGAR, YEAST, SOYBEAN OIL, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF CINNAMON, HONEY, SALT, WHEY, NON-FAT DRY MILK, SOY FLOUR, MONOCALCIUM PHOSPHATE, ENZYME, ASCORBIC ACID (VITAMIN C), POTASSIUM IODATE, BUTTER FLAVOR (SOYBEAN OIL, NATURAL & ARTIFICIAL FLAVORS, XANTHAN GUM, CITRIC ACID, SODIUM BENZOATE, BHA, MIXED TOCOPHEROLS, AND ANNATTO), SHORTENING (INTERESTERIFIED SOYBEAN, WITH DISTILLED MONO GLYCERIDES ADDED), WHEAT FIBER.

**Contains** Wheat, Soybean, Milk

<b>Shipping Facts</b>	Case Weight 24.5 lbs	Case Pack 160/2.25 oz	Case Dimensions 17x11x6.2	Case Cube 0.670949	Tie/High 8/10
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# Bridgford Foods Corporation

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**MADE  
IN THE USA**

## Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 (Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package 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: Bridgford Honey Wheat Cinnamon Roll Dough Code No. 6718

Manufacturer: Bridgford Foods Serving Size Cinnamon Roll (64 grams) 2.25 oz  
(raw dough weight may be used to calculate creditable grain amount)

**I. Does the product meet the Whole Grain-Rich Criteria:** Yes  No

(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

**II. Does the product contain non- creditable grains:** Yes  No  **How many grams:** <3.99 grams

(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

**III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals).** (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz eq; Group H uses the standard of 28grams creditable grain per oz eq; and Group I is reported by volume or weight.)

**Indicate to which Exhibit A Group (A-I) the Product Belongs:** B

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount A ÷ B
Whole Wheat Flour	16.3 grams	16	1.02
Enriched Flour	15.7 grams	16	.98
			2.00
<b>Total Creditable Amount<sup>3</sup></b>			2.00

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.

<sup>1</sup>(Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

<sup>2</sup>Standard grams of creditable grains from the corresponding Group in Exhibit A.

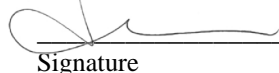
<sup>3</sup>Total Creditable Amount must be rounded **down** to the nearest quarter (0.25) oz eq. Do **not** round up.

Total weight (per portion) of product as purchased 64 grams (2.25 oz)

Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 2.25 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains **are not** above 0.24 oz eq per portion.

Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

  
Signature

Nurtrition Specialist

Title

Jean Moore

Printed Name

January 1, 2018

Date

866-273-2351x5519

Phone Number