

DIAMOND ROLL

US

WEIGHT : 40 g / 1.4 oz

BAKING : PARBAKED

REVISION 20 (24-04-2023)

UNIT/CASE : 240

INGREDIENTS LIST

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SALT, YEAST, MALTED BARLEY FLOUR, MALTED WHEAT FLOUR, ASCORBIC ACID, FOOD ENZYMES (XYLANASE, GLUCOSE OXIDASE, LIPASE, ALPHA-AMYLASE).

ALLERGENS

CONTAINS: WHEAT. MAY CONTAIN: SOY, SESAME, MILK, EGGS.

DELIVERED PRODUCT



BAKED PRODUCT



GMO

Not bioengineered.



PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER			UNIT WEIGHT	
	min	target	max	min	target	max	min	target	max	frozen	cooked
IN	4.3	4.8	5.1	1.35	1.6	1.85	2.35	2.6	2.85	1.4 oz	1.4 oz
CM	10.92	12.19	12.95	3.43	4.06	4.7	5.97	6.6	7.24	40 g	40 g

SCARIFICATION SHAPE : STRAIGHT

QUANTITY OF SCARIFICATIONS : 1

STORAGE

Shelf life cooked product : 24 hours

Location shelf life cooked product : AMBIENT AIR

Freezer shelf life :365 day(s)

Recommended shelf conditions cooked product :

Store at room temperature 68-78°F (20-25 °C) in a closed packaging avoiding humidity absorption.

Freezing recommendations :

Store in original packaging at stable recommended storage conditions.

Storage temperature:

Maintained freezer temperature between 0°F to -12°F (-18 °C à -24 °C)

Nutrition Facts

1 servings per container

Serving size 1 unit (40g)

Amount per serving

Calories 110

% Daily Value*

Total Fat 0.5g 1%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 230mg 10%

Total Carbohydrate 21g 8%

Dietary Fiber 1g 4%

Total Sugars 0g

Includes 0g Added Sugars 0%

Protein 4g

Vitamin D 0mcg 0%

Calcium 6mg 0%

Iron 1mg 6%

Potassium 44mg 0%

*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.

COOKING SPECIFICATIONS

BAKING INSTRUCTIONS		PRODUCT DESCRIPTION
THAWING	WHERE	NOT REQUIRED
	TIME	
	TEMPERATURE	
PROOFING	HUMIDITY	NOT REQUIRED
	TIME	NOT REQUIRED
	TEMPERATURE	
BAKING	OVEN TYPE	CONVECTION
	TIME	2-3 MIN
	TEMPERATURE	205°C (401°F)
PRECAUTIONS		COOKING MAY VARY ACCORDING TO OVEN MODEL
		Raw and Ready to bake products must be baked to reach an internal temperature of 77°C (171°F) for minimum 2 minutes.