WEIGHT: 50 g / 1.8 oz **BAKING: READY TO BAKE** UNIT/CASE: 80

#### **INGREDIENTS LIST**

UNBLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, BUTTER (CREAM), SUGAR, CINNAMON, YEAST, EGGS, XANTHAN GUM, SALT, FOOD ENZYMES (AMYLASE, XYLANASE), WHEAT GLUTEN, ASCORBIC ACID, DRIED EGGS, SKIM MILK, SOY FLOUR.

#### **ALLERGENS**

CONTAINS: WHEAT, EGGS, MILK, SOY.

#### **GMO**

Contains ingredient(s) derived from GMO(s) but does not contain a bioengineered food ingredient (B.E.)

### **DELIVERED PRODUCT**



### **BAKED PRODUCT**









## PHYSICAL PRODUCT SPECIFICATIONS

	LENGTH			HEIGHT			WIDTH/DIAMETER				
	min	target	max	min	target	max	min	target	max	fro	
IN	2.56	2.85	3.15	0.79	0.93	1.06	2.24	2.6	2.95	1.	
CM	6.5	7.25	8	2	2.35	2.7	5.7	6.6	7.5	5	

**UNIT WEIGHT** rozen cooked .8 oz 1.6 oz 50 g 45 g

SCARIFICATION SHAPE: NO CUTS

#### **STORAGE**

Shelf life cooked product: 48 hours Location shelf life cooked product : AMBIENT AIR

Freezer shelf life :270 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 of freezer:

Maintained freezer temperature between 10 °F and -12 °F ( -12 °C and -24 °C).

# **COOKING SPECIFICATIONS**

BAKING INSTRUCTIONS         PRODUCT DESCRIPTION           THAWING         WHERE         ROOM TEMPERATURE           TIME         25-35 MIN           TEMPERATURE         20°C (68°F)           PROOFING         HUMIDITY         NOT REQUIRED           TIME         NOT REQUIRED           TEMPERATURE         NOT REQUIRED           BAKING         OVEN TYPE         CONVECTION						
TIME	G INSTRU	AKING INS	TRUCTIONS	PRODUCT DESCRIPTION		
PROOFING HUMIDITY NOT REQUIRED  TIME NOT REQUIRED  TEMPERATURE		NG	WHERE	ROOM TEMPERATURE		
PROOFING HUMIDITY NOT REQUIRED  TIME NOT REQUIRED  TEMPERATURE			TIME	25-35 MIN		
TIME NOT REQUIRED  TEMPERATURE			TEMPERATURE	20°C (68°F)		
TEMPERATURE		ING	HUMIDITY	NOT REQUIRED		
·			TIME	NOT REQUIRED		
BAKING OVEN TYPE CONVECTION			TEMPERATURE			
		IG	OVEN TYPE	CONVECTION		
TIME 14-18 MIN			TIME	14-18 MIN		
TEMPERATURE 177°C (351°F)			TEMPERATURE	177°C (351°F)		
PRECAUTIONS COOKING MAY VARY ACCORDING TO OVEN MO	PRECAUTIONS		JTIONS	COOKING MAY VARY ACCORDING TO OVEN MODEL		
				Raw and Ready to bake products must be baked to reach internal temperature of 77°C (171°F) for minimum 2 minute		

# **Nutrition Facts**

1 servings per container

Serving size 1 unit (45g)

Amount per serving

470

Calories	170
% Da	aily Value*
Total Fat 8g	10%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 200mg	9%
Total Carbohydrate 22g	8%
Dietary Fiber 1g	4%
Total Sugars 6g	
Includes 6g Added Sugars	12%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 16mg	2%
Iron 1mg	6%
Potassium 36mg	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.