



BAKER BOY
717280 - Dough Roll Cinn Sweet Lrg

For bakeries that want the flexibility to create signature items, balance food and labor costs, and tantalize patrons with the aroma of fresh-from-the oven baked goods, Baker Boy doughs are the answer. Just thaw, proof and bake to deliver a consistent, high-quality baked goods that taste like you made them yourself.



* Benefits

Ingredients

Ingredients: Enriched unbleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), water, sugar, high fructose corn syrup, yeast, palm oil, contains 2% or less of: egg, whey, soybean oil, salt, DATEM, dextrose, ascorbic acid, enzyme, sodium benzoate (preservative), citric acid, beta carotene (color), vitamin A palmitate, mono-and diglycerides, propionic acid, phosphoric acid, cinnamon, natural and artificial flavor, apo carotenal, alpha tocopherol (freshness), sodium stearoyl lactylate, wheat starch, vegetable color extracted from annatto and turmeric, yellow corn flour, food starch – modified, soy lecithin. Contains: wheat, egg, milk, soy.

⚠ Allergens

Contains:

🥚 eggs 🧀 dairy 🌱 soy 🌾 wheat

Free From:

🦀 crustaceans 🐟 fish 🥜 peanuts 🌿 sesame
🌳 tree nuts

Nutrition Facts

Servings per Container 160
Serving size 57 Gram

Amount per serving
Calories 160

	% Daily Value*
Total Fat 3.5g	5%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 220mg	9%
Total Carbohydrate 28g	10%
Dietary Fiber 2g	7%
Total Sugars 8g	
Includes 6g Added Sugars	12%

Protein 5g	
Vitamin D 0.06mg	0%
Calcium 18mg	1%
Iron 1.3mg	7%
Potassium 80mg	1%

* The % Daily Value (DV) 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.

Handling Suggestions

Frozen

Serving Suggestions

Information Pending

Prep & Cooking Suggestions

@1. STORE FROZEN UNTIL READY TO USE.2. Place dough on a silicone papered or greased pan 4 - 5 inches apart. (If used for caramel rolls, place rolls on top of caramel ingredients)3. Cover and place in refrigerator overnight to thaw.4. Remove from refrigerator and let rise until rolls are 2 1/2 times their original size.5. Bake in preheated 375 degrees F conventional oven for 16 - 19 minutes or 325 degrees F convection oven for 15 - 18 minutes.6. Remove from oven. (Turn caramel rolls upside down on pan.) Ice cinnamon rolls when cool.

📝 Product Specifications

Brand	Manufacturer	Product Category
BAKER BOY	Baker Boy	Cinnamon & Sweet Roll Dough

MFG #	SPC #	GTIN	Pack	Pack Desc.
12014	717280	10710205120140	80	80/4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
20.94 lb	20 lb	USA	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.94 in	9.69 in	8.07 in	0.72 ft3	12x9	0 DAYS	-10°F / 0°F



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Nutrition Analysis

Calories	160 kcal	Total Fat	3.5 g	Sodium	220 mg
Protein	5	Trans Fats	0 g	Calcium	18 mg
Total Carbohydrates...	28 g	Saturated Fat	1.5 g	Iron	1.3 mg
Sugars	8 g	Added Sugars	6 g	Potassium	80 mg
Dietary Fiber	2 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	15 mg		
Vitamin A(IU)		Vitamin D	0.06 mg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

