

#### **INFORMATION**



# 672 Chicago Rolls - FDF®

240 u | △ 2.5 oz | ≡ 10x5 8-12 hr | ° F 390° F | \$\$\$ 14-16.

## **KEY ATTRIBUTES**







### **HANDLING**



- 1 Pan as 5x5 on a channel pan and place on covered rack in cooler overnight (not to exceed 12 hours).
- 7 From cooler, place in proof box at 110 degrees F and 90% humidity. Proof to twice their frozen size.
- Remove from proof box, seed if desired. let stand 5 minutes score one cut down center of product. Place in oven at 390 degrees F with steam. Bake for approximately 14-16 minutes, until golden brown. (If steam is not available, water wash before placing in oven.)
- 4 Remove from oven. Cool completely before packaging.

#### PRODUCT DETAIL SHEET

DESCRIPTION	Chicago Rolls - FDF®
ITEM CODE #	672
BRAND	Europastry USA
CASE PACK	240 pcs.
UNIT WEIGHT	2.5 oz
PACK CONFIGURATION	Bulk Pack
CASE UPC #	0-76489-00672-7
CASE GTIN #	500-76489-00672-2
RETAIL UPC #	Not applicable
NET CASE WEIGHT	37.50 lbs.
GROSS CASE WEIGHT	39.25 lbs.
CASE CUBE	1.19
CASE DIMENSIONS (L x W x H)	15.75" x 11.75" x 11.13"
BLOCK (cases per layer)	10
TIER (# of layers per pallet)	5
FROZEN SHELF LIFE	120 days
AMBIENT SHELF LIFE	2 Days
STORAGE TEMPERATURE	Keep Frozen at 0° F
DATE CODING	Production and Best Use By Dates Calendar Format – MM/DD/YYYY
KOSHER CERTIFICATION	OU-Pareve
COUNTRY OF ORIGIN	U.S.A.
ADDITIONAL ATTRIBUTES	Frozen Raw Dough   No Artificial Colors No Artificial Flavors   No Preservatives

#### **INGREDIENTS & NF**

INGREDIENTS: ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, ENZYMES, FOLIC ACID), WATER, YEAST, SALT, SUGAR, SOYBEAN OIL, WHEAT GLUTEN, DOUGH CONDITIONERS (DATEM, MONO- AND DIGLYCERIDES, ASCORBIC ACID, ENZYMES, L-CYSTEINE), POTATO STARCH, NATURAL FLAVOR, GUAR GUM, XANTHAN GUM, RYE FLOUR.

CONTAINS: WHEAT.

MANUFACTURED ON EQUIPMENT THAT PROCESSES MILK, EGGS, SOY.

# **\$** europastry

2001 Orville Drive N. Ronkonkoma, New York, 11779 1-800-869-6262 (ph) 631-563-6546 (fax) salesusa@europastry.com

