

INFORMATION

81001 White Whole Wheat Knot Rolls

○ 120 u | △ 1.00 oz | 10x5 ∞ 15-20' | °F 400-425° F | \$\$\sqrt{5}-7'\$

KEY ATTRIBUTES









HANDLING



- Remove knot roll from freezer and pan as illustrated place on covered rack to thaw, leaving space between rolls to allow for browning on sides. (bulk pack box may need to thaw slightly to separate rolls before panning)
- **2** Let rolls thaw completely before placing in oven.
- Place in oven at 400 degrees F. Bake for approximately 5 7 minutes, until golden brown.
- 4 Remove from oven.

Wenner Bakery

PRODUCT DETAIL SHEET

DESCRIPTION	White Whole Wheat Knot Rolls
ITEM CODE #	81001
BRAND	Europastry / Wenner Bakery
CASE PACK	120 pcs.
UNIT WEIGHT	1.00 oz.
PACK CONFIGURATION	Bulk Pack
CASE UPC #	0-76489-81001-0
CASE GTIN #	500-76489-81001-5
RETAIL UPC #	Not Applicable
NET CASE WEIGHT	7.50 lbs.
GROSS CASE WEIGHT	9.63 lbs.
CASE CUBE	1.19
CASE DIMENSIONS (L x W x H)	15.75" x 11.75" 11.13"
BLOCK (cases per layer)	10
TIER (# of layers per pallet)	5
FROZEN SHELF LIFE	365 days
AMBIENT SHELF LIFE	5 days (in sealed packaging)
STORAGE TEMPERATURE	Keep Frozen at 0° F
DATE CODING	Production and Use By dates Calendar Format – MM/DD/YY
KOSHER CERTIFICATION	OU
COUNTRY OF ORIGIN	U.S.A
ADDITIONAL ATTRIBUTES	Frozen Par-baked Knots Vegan Clean Label No Artifical Flavors Hand-Tied

INGREDIENTS & NF

INGREDIENTS: WATER, WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, ENZYMES, FOLIC ACID), INVERT SUGAR, SUGAR, YEAST, SALT, CULTURED WHEAT FLOUR (TO MAINTAIN FRESHNESS), SOYBEAN OIL, MALTED BARLEY FLOUR, DEACTIVATED YEAST, ENZYMES, ASCORBIC ACID, RYE FLOUR.

CONTAINS: WHEAT.

 ${\tt MANUFACTURED\ ON\ EQUIPMENT\ THAT\ PROCESSES\ MILK,\ EGGS,\ SOY,\ SESAME.}$

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