

# BEEHIVE ROLL

The taste of sweet cream butter permeates delicately layered dough. Butter and cane sugar work in concert to bring out the natural sweetness of whole grains and give our roll a moist and fluffy texture.



Brand	Janey Lous
Category	Dough
JL#	2513320
Item Description	Beehive Roll
GTIN	00895573000874
UPC Case	895573000874
Pack	96
Size	2.5
UOM	Ounces
Cube	.49
Shelf Life Frozen	180
Shelf Life Prepared	5
Minimum Run	14
Hi	9
Ti	14
Net Weight	15.0
Gross Weight	15.94
Case Width	13.65
Case Length	10.05
Case Height	6.15

**JANEY LOUS**<sup>TM</sup>  
- BAKERY PRODUCTS -

**INGREDIENTS:** UNBLEACHED WHEAT FLOUR, WATER, BUTTER, MILK REPLACER (WHEY, CORN FLOUR, SODIUM CASIENATE), PURE CANE SUGAR, COMPRESSED YEAST, SALT, EGGS, DOUGH CONDITIONER (ENRICHED BLEACHED WHEAT FLOUR, DEXTROSE, DIACETYL TARTARIC ACID ESTERS OF MONO DYLICERIDES ), DOUGH CONDITIONER (ENRICHED WHEAT FLOUR, DRY YEAST, ASCORBIC ACID, ENZYMES), DOUGH CONDITIONER (WHEAT FLOUR, CALCIUM SULFATE, SALT)  
CONTAINS: EGGS, MILK, WHEAT  
CONTAINS: BIOENGINEERED INGREDIENTS

Allergen Warning: This product was produced in a facility that uses eggs, wheat, soy, milk, peanuts and tree nuts.


Pack: 96  
Unit Weight: 2.5 oz  
Net Case Weight: 15 Lbs  
Gross Case Weight: 15.94 Lbs

Production Date: MM/DD/YYYY

**Dough, Beehive Rolls**  
Item # 2513320

1. Place rolls evenly on a baking sheet: 12 per quarter, 24 per half or 48 for a full sheet. Cover and place in refrigerator overnight.
2. The next day remove from refrigerator and keep covered. Let slack at room temperature for two hours or until dough is completely thawed.
3. Place in proof box at 105° F with 85% humidity for approximately 35 minutes or until product doubles in size and has filled container.
4. Bake at 330° F for 14-16 minutes or until top is golden brown.
5. Let rolls cool for 20 minutes, then place in a sealed bread bag and display.

**KEEP FROZEN**



8 95573 00087 4

Manufactured by  
Janey Lou's, Inc.  
550 N John Glenn Rd.  
Salt Lake City, UT 84116  
Questions or concerns please call  
(801) 798-7504

Lot Code =Production Date