

What can be said about this fruit
flavor roll? It's made from our
Signature Ultimate Dough with
real cream butter and bits of fruit.
It's the **ULTIMATE!**

Brand	Janey Lou's
Category	Sweet Rolls/Bread
JL#	1
Item Description	Dough, Raspberry Roll, Ultimate
GTIN	00850014344870
UPC Case	850014344870
Pack	
Size	3.0
UOM	Oz
Cube	.899
Shelf Life Frozen	240
Shelf Life Prepared	
Minimum Run	
Ti	10
Hi	5
Net Weight	31.5
Gross Weight	32.8
Case Width	15.87
Case Length	11.87
Case Height	8.25



JANEY LOUSTM
- BAKERY PRODUCTS -

Dough, Raspberry Roll
Ultimate
Item # 3319100

INGREDIENTS: UNBLEACHED WHEAT FLOUR, WATER, RASPBERRY FILLING (WATER, HIGH FRUCTOSE CORN SYRUP, CORN SYRUP, RED RASPBERRIES, SUGAR, FOOD STARCH-MODIFIED, EVAPORATED APPLES, CITRIC ACID, SODIUM CITRATE, SODIUM BENZOATE AND POTASSIUM SORBATE, SALT, GELLAN GUM, RED 40, BLUE 1, NATURAL AND ARTIFICIAL FLAVOR, MALIC ACID, SODIUM SULFATE), COMPRESSED YEAST, SHORTENING (SOYBEAN OIL, HYDROGENATED SOYBEAN OIL, HYDROGENATED COTTONSEED OIL), PURE CANE SUGAR, CORN SYRUP, MILK REPLACER (WHEY, CORN FLOUR, SODIUM CASINATE), EGGS, DOUGH CONDITIONER (ENRICHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID)), DEXTROSE, SODIUM STEAROYL LACTYLATE (SSL) AND LESS THAN 2% OF THE FOLLOWING: SOYBEAN OIL, ASCORBIC ACID (VITAMIN C), ENZYMES), SALT, DOUGH CONDITIONER (ENRICHED WHEAT FLOUR, DRY YEAST, ASCORBIC ACID, ENZYMES), DOUGH CONDITIONER (WHEAT FLOUR, CALCIUM SULFATE, SALT), DOUGH CONDITIONER (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), ENZYMES)
CONTAINS: EGG, MILK, SOY, WHEAT
CONTAINS: BIOENGINEERED INGREDIENTS

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

1. Remove desired amount of rolls from freezer, place on a lined baking sheet, cover and wrap with plastic. For best results bake 36 rolls per full baking sheet.
 2. Slack the rolls over night in a refrigerator, or 40° F environment. (The rolls should be pliable but not yet proofed at the end of this stage)
 3. The next day remove from refrigerator, keeping covered, let slack at room temperature for two hours or until dough is completely thawed.
 4. Place in proof box at 105° F with 85% humidity for approximately 35 minutes or until product doubles in size.
 5. Bake them at 330° F for approximately 16-18 minutes or until golden brown.

KEEP FROZEN

Pack: 168
 Unit Weight: 3.0 oz
 Net Case Weight: 31.5 Lbs
 Gross Case Weight: 32.8 Lbs

0 08 50014 34487 0

Production Date: MM/DD/YYYY

Lot Code=Production Date

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