

These tasty creations ensure our dedication to using high quality ingredients and maintaining a delicious sweet buttery roll. One bite and you'll agree - these cinnamon rolls are the ultimate!

<b>Brand</b>	<b>Janey Lou's</b>
<b>Category</b>	Sweet Rolls/Bread
<b>JL#</b>	3321100
<b>Item Description</b>	Dough, Cinnamon Roll, Ultimate
<b>GTIN</b>	00850027998558
<b>UPC Unit</b>	850027998558
<b>Pack</b>	120
<b>Size</b>	4.0
<b>UOM</b>	Oz/Lbs
<b>Cube</b>	.90
<b>Shelf Life Frozen</b>	120
<b>Shelf Life Prepared</b>	3-5
<b>Minimum Run</b>	150
<b>Ti</b>	10
<b>Hi</b>	5
<b>Net Weight</b>	30.00
<b>Gross Weight</b>	31.3
<b>Case Width</b>	15.87
<b>Case Length</b>	11.87
<b>Case Height</b>	8.25



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

**Dough, Cinnamon Roll  
Ultimate**  
Item # 3321100

**INGREDIENTS:** UNBLEACHED WHEAT FLOUR, WATER, BROWN SUGAR, MARGARINE (VEGETABLE OIL BLEND (INTERESTERIFIED SOYBEAN OIL, HYDROGENATED COTTONSEED OIL), WATER, SALT, MONO-AND DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE (PRESERVATIVE), ARTIFICIAL FLAVOR, BETA CAROTENE (COLOR), VITAMIN A PALMITATE), COMPRESSED YEAST, SHORTENING (SOYBEAN OIL, HYDROGENATED SOYBEAN OIL, HYDROGENATED COTTONSEED OIL), PURE CANE SUGAR, CORN SYRUP, MILK REPLACER (WHEY, CORN FLOUR, SODIUM CASIENATE), 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, CINNAMON, 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**

**KEEP FROZEN**  
Pack: 120  
Unit Weight: 4 oz  
Net Case Weight: 30 Lbs  
Gross Case Weight: 31.3 Lbs

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.

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

**Production Date:** MM/DD/YYYY

0 08 50027 99855 8 Lot Code=Production Date

Manufactured by  
Janey Lou's, Inc.  
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Questions or concerns  
please call  
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