

What can be said about this cinnamon roll? It's made from our Signature Ultimate Dough - It's the **ULTIMATE!**

<b>Brand</b>	<b>Janey Lou's</b>
<b>Category</b>	Sweet Rolls/Bread
<b>JL#</b>	3
<b>Item Description</b>	Dough, Cinnamon Roll, Ultimate
<b>GTIN</b>	00850027998657
<b>UPC Case</b>	850027998657
<b>Pack</b>	148
<b>Size</b>	3.25
<b>UOM</b>	Oz
<b>Cube</b>	.899
<b>Shelf Life Frozen</b>	180
<b>Shelf Life Prepared</b>	
<b>Minimum Run</b>	150
<b>Ti</b>	10
<b>Hi</b>	5
<b>Net Weight</b>	30
<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 # 3319300

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 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, 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

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.

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

**KEEP FROZEN**  
Pack: 168  
Unit Weight: 3.0 oz  
Net Case Weight: 30.06 Lbs  
Gross Case Weight: 31.3 Lbs

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

Production Date: MM/DD/YYYY      0 08 50027 99865 7      Lot Code=Production Date