

JANEY LOUS

- BAKERY PRODUCTS -

TM

OLD FASHIONED CINNAMON ROLL

Cinnamon rolls should “unroll”, right? If you agree then the Old Fashioned is your roll! Pure cane brown sugar and imported Korintje cinnamon comprise the roll smear to make this roll a Janey Lou’s favorite.



Brand	Janey Lous
Category	Sweet Rolls/Bread
JL#	3316360
Item Description	Janey Lou's, Dough, Cinnamon Roll, Old Fashioned, 96/5.0 Oz
GTIN	10857748005876
UPC Case	0895573000676
Pack	96
Size	5.0
UOM	Ounces
Cube	.90
Shelf Life Frozen	120
Shelf Life Prepared	3
Minimum Run	250
Hi	5
Ti	10
Net Weight	30.00
Gross Weight	31.25
Case Width	15.87
Case Length	11.87
Case Height	8.25

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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 CASEINATE), EGGS, CITRIC ACID, 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 MONONITRATE, RIBOFLAVIN, FOLIC ACID), ENZYMES) CONTAINS: EGG, MILK, SOY, WHEAT

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

Pack: 96

Unit Weight: 5 oz

Net Case Weight: 30 Lbs

Gross Case Weight: 31.25 Lbs

Production Date: MM/DD/YYYY*

KEEP FROZEN



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

Dough, Cinnamon Roll, Old Fashioned

Item # 3316360

1. Remove desired amount of rolls from freezer, place 24 on baking sheet (4x6), cover and wrap with plastic.
2. Slack the rolls over night in walk in refrigerator, or 40° F environment. (The rolls should be pliable but not yet proofed at the end of this stage)
3. Place in a 100° F temperature, 75% or better humidity, proof box for 20-30 minutes or until product has doubled in size.
4. Preheat oven 350° F.
5. Bake them until golden brown, approximately 20-24 minutes.
6. Ice them while they are still very warm to allow the icing to melt in and flow over the sides.