

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, 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, 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

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

Production Date: MM/DD/YYYY

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.

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