



## DELUXE EGG HAMBURGER BUN DOUGH

14019

2.50 oz.

### Nutrition Facts

**Serving size** 1 bun (54g)

**Amount per serving**

**Calories** **190**

% Daily Value\*

**Total Fat** 4g 5%

Saturated Fat 1g 5%

Trans Fat 0g

**Cholesterol** 5mg 2%

**Sodium** 320mg 14%

**Total Carbohydrate** 33g 12%

Dietary Fiber 1g 4%

Total Sugars 5g

Includes 4g Added Sugars 8%

**Protein** 6g

Vitamin D 0mcg 0%

Calcium 20mg 2%

Iron 2mg 10%

Potassium 60mg 2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

| Nutrients               | Per 100g |
|-------------------------|----------|
| <b>Basic Components</b> |          |
| Calories (kcal)         | 311.68   |
| Protein (g)             | 9.02     |
| Carbohydrates (g)       | 54.16    |
| Dietary Fiber (g)       | 1.81     |
| Total Sugars (g)        | 7.41     |
| Added Sugar (g)         | 6.99     |
| Fat (g)                 | 6.10     |
| Saturated Fat (g)       | 1.23     |
| Trans Fatty Acid (g)    | 0.02     |
| Cholesterol (mg)        | 11.84    |
| Water (g)               | 29.45    |
| Ash (g)                 | 1.81     |
| <b>Vitamins</b>         |          |
| Vitamin D (mcg)         | 0        |
| <b>Minerals</b>         |          |
| Calcium (mg)            | 25.16    |
| Iron (mg)               | 3.19     |
| Potassium (mg)          | 104.34   |
| Sodium (mg)             | 522.86   |

### PRODUCT INFORMATION

**TYPE:** ----- Frozen Dough

**MINIMUM GUARANTEED**

**DISTRIBUTOR SHELF LIFE:** ----- 30 Days

**UNIT NET WT:** ----- 2.5 oz.

**TARGET FROZEN DIAMETER:** ----- 2.30"

**TARGET FROZEN HEIGHT:** ----- 1.19"

**UNITS PER CASE:** ----- 192

**TARGET BAKED DIAMETER:** ----- 4.10"

**TARGET BAKED HEIGHT:** ----- 2.32"

**CASE DIMENSIONS:** ----- 18.87x9.5x9.0 (inches)

**CASE NET WEIGHT:** ----- 30 lbs.

**CASE GROSS WEIGHT:** ----- 31 lbs.

**CASE CUBE:** ----- .93

**TI-HI:** ----- 10x6

**GTIN:** ----- 00078296140199

**CASES PER**

**PALLET:** ----- 60

**DOT #:** ----- 656764



**NO  
SESAME  
SEEDS**

**U** PAREVE

**INGREDIENTS:** ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, YEAST, SOYBEAN OIL, EGGS, CONTAINS LESS THAN 2% OF SALT, TURMERIC, PAPRIKA, NATURAL FLAVOR, SODIUM STEAROYL LACTYLATE, ASCORBIC ACID, ENZYMES, CALCIUM PROPIONATE (PRESERVATIVE), SOY LECITHIN CONTAINS EGG, SOY, WHEAT.

### Storage, Handling & Shelf Life:

- Keep dough frozen until use
- Refer to handling sheets for proper breakout, bake temperature and bake time
- This frozen dough item is best if used by 180 days from manufacturing date located on the side of the box.

### Statement of Potential Misuse:

Improper thawing, eating raw dough, under baking and/or not following GFP handling procedures are considered misuse of Gonnella Frozen Products frozen dough.

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## BREAKOUT

- At least 8 hours prior to baking, prepare clean, lined pans for thawing.
- Place the buns on a parchment lined pan.
- Use a rack cover to prevent drying and skin formation on dough.
- Place rack in a 36° - 38° cooler for 8 hours.

## PANNING

- Dispense pan spray on each liner to prevent rolls from sticking to the paper.
- For variety dip the rolls in poppy seeds or sesame seeds.
- Arrange the rolls 4 x 6 on parchment lined baking sheets with the manufacturing seam face down.

## PROOFING

- Place the rack in a proof box set at approximately 100° F and 95% humidity for **60** minutes.
- Product proofs 2 1/2 times it's original size and develops rapidly during the last 25% of the proofing cycle.
- **Remove rack from the proofer and allow 5 minutes of floor time.**

## BAKING

- PREHEAT OVEN: 370°F
- TIME: 16-18 MINUTES
- STEAM: 5 SECONDS
- To achieve optimum shine, steam is a desirable option to be used at the beginning of the bake.

ACHIEVE PERFECT RESULTS BY FOLLOWING THESE QUICK AND EASY DIRECTIONS



SIGA ESTAS INSTRUCCIONES RÁPIDAS Y FÁCILES PARA OBTENER RESULTADOS PERFECTOS

## PREPARACIÓN

- Al menos 8 horas antes del horneado, prepare moldes limpios y forrados para descongelar la masa.
- Coloque los rollos en un molde forrado con papel manteca.
- Use una cubierta de tipo rejilla para evitar que la masa se seque y se forme una capa dura.
- Coloque la rejilla en un refrigerador a 36° - 38° durante 8 horas.

## COLOCACIÓN EN MOLDE

- Coloque aerosol para moldes sobre cada papel para evitar que los bollos se peguen.
- Para obtener otra variedad, pase los bollos por semillas de amapola.
- Disponga los bollos de 4 x 6 sobre placas para hornear forradas con papel manteca con la costura de fabricación boca abajo. .

## LEVADO

- Coloque la rejilla en un armario de levado a aproximadamente 100° F y un 95% de humedad durante **60** minutos.
- El producto leva y crece 2 1/2 veces su tamaño original y se desarrolla con rapidez durante el último 25% del ciclo de levado.
- **Retire la rejilla del armario de levado y deje reposar durante 5 minutos o hasta que se forme una corteza delgada sobre la masa.**

## HORNEADO

- PRECALIENTE EL HORNO: 370°F
- TIEMPO: 16—18 MINUTOS
- VAPOR: 5 SEGUNDOS
- Para obtener un brillo óptimo, se recomienda aplicar vapor al comienzo del horneado.

\* Este producto no está diseñado como listo para consumo y requiere un procesamiento posterior (hornear según las instrucciones de Gonnella Frozen Products).

\* This product is not intended for ready to eat purposes and requires further processing (baking following Gonnella Frozen Products instructions).