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GOURMET BUN W/SHINE

Product Number:

01391

Product Dimensions (In Inches):

Length: 0.000 0.000 Inches Width: 0.000 0.000 +/-Inches Height: 2.000 +/-0.250 Inches Diameter: 4.250 +/-0.250 Inches

Sliced:

Sliced Thru: Yes Hinged: No Scored Top: No

Toppings: SPRAY SHINE

Packaging:

Pieces per Pack: 12
Packages per Case: 5
Cases per Pallet: 52
Cases per Layer (TI): 4
Cases Stacked High (HI): 13

Case Length: 24.250 Inches
Case Width: 19.375 Inches
Case Height: 5.875 Inches

Case Cube: 1.60

GTIN: 10075192013913

Weight:

Net Weight per Package: 29.16 Ozs Gross Weight per Case: 10.88 Lbs Net Weight per Case: 9.11 Lbs

Shelf Life:

At Room Temp: 4 Days
At Refrigerator Temp: 7 Days
At Freezer Temp: 12 Months

Kosher Dietary Law:

Kosher Certified: No







Nutrition Facts

12 servings per container **Serving size** 1 Roll

Serving size 1 Roll 69g

Amount per	serving
Calo	ries

Potassium 65mg

210

Jaiorics	
	% Daily Value*
Total Fat 5g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 310mg	13%
Total Carbohydrate 33g	12%
Dietary Fiber <1g	4%
Total Sugars 5g	
Includes 5g Added Sugars	10%
Protein 7g	38
Vitamin D 0mcg	0%
Calcium 85mg	6%
Iron 2mg	10%

^{*}The % Daily Value (DV) 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

Ingredients Description

Unbleached Enriched Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Yeast, Fully Refined Soybean Oil, Granulated Sugar, Wheat Gluten, Salt, Calcium Propionate (to retain freshness), Dough Improver (Malted Wheat Flour, Enzymes and 2% or Less of Ascorbic Acid), Enriched Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Contains Less Than 2% of Enzymes, Vegetable Proteins, Vegetable Oil, Dextrose, Maltodextrins. Starch

CONTAINS: WHEAT. MAY CONTAIN: SESAME.