

ROLL, CHALLAH

Traditional egg bread that makes these dinner rolls a real crowd pleaser.

ITEM #: 9893 | NET WT: 2.5oz | PACK SIZE: 96/case

INSTRUCTIONS:

- Keep bread frozen until needed.
- When ready, remove bread for daily production and place rolls on parchment paper/pan and allow to THAW at room paper temperature for 1-2 hours.
- Once completely thawed, move rolls into the ROLL BIN.
- If your bakery does not have a roll bin, place rolls in a poly bag and merchandise on your FRESH table.
- At the end of the day, pull all unsold rolls, place them into a poly bag.
- The next morning, merchandise with your "DAY OLD BREADS".
- Do not place the "day-old" bread back on your bread bar!

INGREDIENTS:

Flour (wheat flour, malted barley flour), water, honey, eggs, egg yolks, canola oil, contains less than 2% of each of the following: salt, sugar and dried yeast. Contains Wheat and Egg. Made on shared equipment with Milk, Egg and Tree Nuts. Made in a facility that processes peanuts.

Companion
BREAK MORE BREAD



THAW, PREP & SELL

Nutrition Facts

Serving Size 1 roll (2.5oz/71g)
Servings Per Container 4

Amount Per Serving

Calories 312 **Calories from Fat** 44

% Daily Value*

Total Fat 4g **7%**

Saturated Fat 1g **5%**

Trans Fat 0g

Polyunsaturated Fat 1g

Monounsaturated Fat 2g

Cholesterol 57mg **19%**

Sodium 363mg **15%**

Total Carbohydrate 45g **15%**

Dietary Fiber 1g **5%**

Sugars 6g

Protein 6g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 5%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrates 4 • Protein 4

For more information, serving suggestions and recipes, contact Companion Customer Care at:

314.352.4770 | customer care@companionstl.com | companionbaking.com