

## ROLL, MULTIGRAIN

A smaller version of our popular multigrain batard, this hearty crunchy roll is made with a touch of honey, molasses and studded with organic grains and seeds. Makes a great table bread alternative.

ITEM #: 9894 | 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, organic grain blend (yellow corn meal, hulled millet, rolled oats, barley flakes), whole wheat flour, molasses, honey, contains less than 2% of each of the following: wheat bran, sea salt, sunflower seeds, sesame seeds, pumpkin seeds, flax seeds and dried yeast. Contains Wheat.

Made on shared equipment with Milk, Egg and Tree Nuts. Made in a facility that processes peanuts.



THAW, PREP & SELL

### Nutrition Facts

Serving Size 1 roll (2.5oz/71g)

Servings Per Container 4

Amount Per Serving

Calories 200 Calories from Fat 19

% Daily Value\*

Total Fat 2g 3%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 388mg 16%

Total Carbohydrate 40g 13%

Dietary Fiber 2g 9%

Sugars 4g

Protein 6g

Vitamin A 0% • Vitamin C 0%

Calcium 6% • Iron 10%

\*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](mailto:customer care@companionstl.com) | [companionbaking.com](http://companionbaking.com)