



Dry Bread & Roll Mix

Product Details:

Item Number: 67610  
Pack Size: 50 lb. Bag  
Serving Per Case: 600  
Net Weight: 50 lbs.

Kosher: Yes  
Meal Contribution:  
Class: Always Available  
Shelf Life: 12 months  
Temperature Class: Dry  
Cook State: NA  
GTIN-12 UPC:  
GTIN-14: 20846702009248

Sales Price Per EACH: N/A  
Case Price: N/A

Ingredients:

Wheat Flour, Dextrose, Whey, Soybean Oil and/or Palm Oil, Yeast, Sorbitan Monostearate, Salt, Tricalcium Phosphate, contains less than 2% of: Ascorbic Acid, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Wheat Protein Isolate (Wheat Gluten, Phosphate, Lactic Acid, Sulfite).

Allergen Statement:

Wheat, Milk Ingredients.

Benefits and Suggested Use:

Mix one bag with 4.2 gallons of water for delicious rolls or bread! Doesn't require a rise - big savings over regular bread!  
\*Serving portion based on two 1oz rolls

Nutrition Facts

This is a representation of the nutritional label. The nutritional label on the product may vary.

Serving Size	2oz
Amount Per Serving	
Calories	140
	% Daily Value *
Total Fat 1.5g	2%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 320mg	14%
Total Carbohydrate 29g	11%
Dietary Fiber 1g	4%
Total Sugars 2g	
Incl. Added Sugars 1g	2%
Protein 3g	-
Vitamin D	0%
Calcium 20mg	2%
Iron 2mg	10%
Potassium 91mg	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.

National Food Group  
Email: info@nationalfoodgroup.com . Direct: 800.886.6866  
Fax: 248.669.3000  
46820 Magellan Dr., Suite A, Novi, MI 48377-2454  
www.nationalfoodgroup.com . Call Toll Free: 800.886.6866



## Dry Bread & Roll Mix

### Bid Specifications:

Bread & Roll Mix, 50 lb. bag. Just add water. Yield: The dough from 50 lbs. of mix makes approx. 1200, 1 oz. rolls or 40 standard bread loaves. Shelf Life = 14 months, dry storage. Trans Fat Free. Contains no pork by products.

### Preparation and Additional Information:

#### Instructions for Preparation and Cooking:

Blend warm water & mix on low speed for 1min. Blend on high speed for 10-15min. Oil top of dough. Allow it to rest for 10-15min. Divide into units. Place on floured table & knead until well developed. Shape & place on greased pan. Bake as follows. Standard Oven: 400F for 15-20min (30-40min for bread). Convection Oven: 350F for 12-15 min (25-35min for bread).

### Logistics Information:

**Gross Weight:** 50 lbs

**Case Dimensions:** 24.65 X 15.65 X 5.9

**Pallet Count:** 50

**Double Stack:** No

**Cube:** 1.317

**Block and Tier:** 5 and 10

The information provided above is, to the knowledge of National Food Group, true and accurate based on information provided to National Food Group; provided that National Food Group does not make any express or implied warranties with respect to any such information shall have no liability for any inaccuracies contained in any such information.

### National Food Group

**Email:** [info@nationalfoodgroup.com](mailto:info@nationalfoodgroup.com) . **Direct:** 800.886.6866

**Fax:** 248.669.3000

46820 Magellan Dr., Suite A, Novi, MI 48377-2454

[www.nationalfoodgroup.com](http://www.nationalfoodgroup.com) . **Call Toll Free:** 800.886.6866