

Cinnamon Roll

Wake up to the aroma of warm, gooey Rhodes Bake-N-Serv[™] Cinnamon Rolls with cream cheese frosting. These Cinnamon Rolls are baked straight from your dreams. Rhodes makes Cinnamon Rolls as good as homemade so you don't have to.

Ordering Information:	
UPC Code:	01249
Package/Case:	6
Count/Package:	36
Roll Size (oz):	2.5oz
Case Count:	216

Baking With Confidence

If serving freshly baked breads and rolls is important to your business, Rhodes products make it easy and economical. All our products are competitively priced and backed by our No-Fault Guarantee. We also provide telephone support with baking experts just a toll-free call away (1-800-876-7333). Your questions about baking with frozen dough are answered clearly and courteously. We want you to be successful!

Developed For Food Service

Serving fresh-from-the-oven breads and rolls is easy with Rhodes products. Every item is portion controlled and preformed. Our superior ingredients and quality assurance guarantee you will always have scrumptious flavor, consistent performance, uniform size, and appealing aroma. In short, we give you the best!



For more information contact Erik Lehnardt 1-801-560-2808 ErikL@RhodesBread.com



Cinnamon Roll

Ν	utr	itio	n F	acts

Amount per serving Calories	200
% Da	ily Value'
Total Fat 5g	7%
Saturated Fat 2.5g	13%
TransFat 0g	
Cholesterol 0mg	0%
Sodium 370mg	16%
Total Carbohydrate 34g	13%
Dietary Fiber 1g	4%
Total Sugars 7g	
Includes 6g Added Sugars	12%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 150mg	10%
Iron 2mg	10%
Potassium 46mg	0%

INGREDIENTS: Unbleached enriched white flour (wheat flour, malted barley flour, niacin, ferrous sulfate or reduced iron, thiamin mononitrate, riboflavin, folic acid), water, brown sugar, sucrose, cream yeast, soybean oil, vegetable shortening, nonfat dry milk, cinnamon, wheat starch, salt, malt, natural flavor, rice flour, sunflower oil, sunflower lecithin, guar gum, polysorbate 60, sodium stearoyl lactylate, ascorbic acid, yeast nutrients (calcium sulfate, ammonium chloride), enzyme (for improved baking).



For more information contact Erik Lehnardt 1-801-560-2808 ErikL@RhodesBread.com