

White Roll Dough

Soft and delicious Rhodes White Dinner Rolls are a great addition to any meal. With a great homebaked flavor these rolls are sure to please everyone. Rhodes flash freezes all of their dough, so no preservatives are used.

Ordering Information:	
UPC Code:	00742
Package/Case:	6
Count/Package:	48
Roll Size (oz):	2.0oz
Case Count:	288

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



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Nutrition Facts

Roll servings per container Serving size	1 (56g)
Amount per serving Calories	150
% D	aily Value*
Total Fat 2.5g	3%
Saturated Fat 0g	0%
TransFat0g	
Cholesterol 0mg	0%
Sodium 190mg	8%
Total Carbohydrate 28g	10%
Dietary Fiber 1g	4%
Total Sugars 3g	
Includes 3g Added Sugars	5%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 6mg	0%
Iron 2mg	8%
Potassium 45mg	0%
* The % Daily Values (DV) tells you how much serving contributes to a daily diet. 2000 calorie for general nutrition advice.	

INGREDIENTS: Unbleached enriched white flour (wheat flour, malted barley flour, niacin, ferrous sulfate or reduced iron, thiamin mononitrate, riboflavin, folic acid), water, yeast, granulated sugar, soybean oil, salt, malt, sodium stearoyl lactylate, yeast nutrients (calcium sulfate, ammonium chloride), ascorbic acid, enzyme (added for improved baking).



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