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FROZEN DOUGH

9” White Sub Bun

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Product Code:
OK340 9" White Sub Bun

When you have more bun, you've got more room for the good stuff. We've made our original white sub bun just a bit longer so you can stack your deli meats, cheeses, veggies and sauces just a little bit higher. Busy moms like them because they can cut one in half to make two sandwiches and the size is perfect for filling little hands and tiny tummies. Trans fat free. Sustainably made from wholesome ingredients.

INGREDIENTS LIST

Wheat Flour, Water, Yeast, Canola Oil, Sugar, Salt, Wheat Gluten, Soy Lecithin, Improver (Wheat Flour, Ascorbic Acid, Xylanase, Lipase, Soya Oil, Amylase)

Nutritional Information (Baked)

Nutritional Facts	Amounts Per 1 Bun (98g)	% Daily Value
Calories	360	
Fat	4g	5%
Saturated	0g	
+Trans	0g	0%
Carbohydrate	66g	22%
Fibre	3g	11%
Sugars	5g	5%
Protein	13g	
Cholesterol	0mg	
Sodium	700mg	30%
Potassium	125mg	3%
Calcium	20mg	1%
Iron	4mg	23%

Handling Instructions

Note: Times and temperatures are a guideline only, specific shop conditions & equipment may vary results.

1

BREAKOUT & THAW

Break product out onto flat baking pans lined with parchment paper. Space 12 buns (3 x 4) diagonally on baking sheet. Remember to keep belt mark of bun down. Cover rack and put in retarder or cooler overnight to thaw.

2

MORNING

Remove rack from retarder, remove plastic cover and put back into proofer or keep plastic cover on if floor proofing product until space is available in proofer/oven. Proof until product is about 2 - 3 times its original size. This should take approximately 60 minutes.

TOPPING: None

3

BAKE TIME

SCORING: After proofing, score with 2 - 3 diagonal slices.
Bake at 390˚F for 15 - 20 minutes. Use steam if available. When bake cycle is complete remove from oven and let product completely cool before packaging.