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FROZEN DOUGH

Rustic Ranch Bun

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Product Code:
OK555 Rustic Ranch Bun

Rustic Ranch buns are a family favorite at home as well as being popular choices for delis and restaurants. Made from a blend of whole grain whole wheat flour and enriched white flour, these buns feature a darker color that comes from the molasses and cocoa powder. Honey adds a touch of sweetness. Trans fat free. Sustainably made from wholesome ingredients.

INGREDIENTS LIST

Water, Wheat Flour, Whole Wheat Flour, Yeast, Wheat Gluten, Sugars (Honey, Sugar, Molasses), Canola Oil, Salt, Cocoa Powder, Soy Lecithin, Improver (Wheat Flour, Ascorbic Acid, Xylanase, Lipase, Soya Oil, Amylase)

Nutritional Information (Baked)

Nutritional Facts	Amounts Per 1 Bun (61g)	% Daily Value
Calories	210	
Fat	3g	4%
Saturated	0g	
+Trans	0g	0%
Carbohydrate	40g	13%
Fibre	4g	16%
Sugars	5g	5%
Protein	9g	
Cholesterol	0mg	
Sodium	390mg	17%
Potassium	225mg	5%
Calcium	20mg	2%
Iron	2.5mg	14%

Handling Instructions

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

BREAKOUT & THAW

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

MORNING

Remove rack from retarder or cooler, top/roll bun in semolina or wheat-lets. Put into proofer or keep plastic cover on if floor proofing product until space is available in proofer. Proof until product is about 2 - 3 times its original size. This should take approximately 60 minutes.

TOPPING: Semolina or Wheat-lets

BAKE TIME

SCORING: After proofing, score each bun once across centre.
Bake at 380˚F for 15 - 20 minutes. When bake cycle is complete remove from oven and let product completely cool before packaging.