



SISTER SCHUBERT
004426 - Bread Roll Par Baked 1 Oz

Sister Schubert's mouthwatering Yeast Dinner Rolls use only the finest ingredients for a homemade taste and uncompromised quality. They are fully proofed, yet partially baked, to allow each customer to achieve their perfect level of browning.

Beginning with a family recipe that had been passed down for five generations, Patricia "Sister" Schubert created a legacy of food that comforts and connects. From yeast dinner rolls to the iconic Parker House-style rolls Sister Schuberts is a tradition people will love seeing on the table.



* Benefits

0g trans fat per serving
Convenient with no wastebake only what is needed
Quick preparation just warm and serve
Homemade taste and uncompromised quality

Ingredients

ENRICHED BLEACHED WHEAT FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, EGGS, SOYBEAN OIL, SALT, HYDROGENATED COTTONSEED OIL, YEAST, MONO AND DIGLYCERIDES, WHEY.

⚠ Allergens

Contains:

eggs milk wheat

Free From:

crustaceans fish peanuts sesame
soy tree nuts

Nutrition Facts

Servings per Container 180
Serving size 1 ROLL (28g)

Amount per serving
Calories 90

	% Daily Value*
Total Fat 2.5g	3%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 180mg	8%
Total Carbohydrate 15g	5%
Dietary Fiber 0g	0%
Total Sugars 3g	
Includes 3g Added Sugar	6%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.8mg	4%
Potassium 0mg	0%

* The % Daily Value (DV) 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.

Handling Suggestions

Keep frozen.

Serving Suggestions

1 ROLL

Prep & Cooking Suggestions

1. Thaw rolls for faster prep.
2. For best results use conventional oven preheated to 350F.
3. Brush tops of rolls with butter or topping of choice and place rolls on baking sheet.
4. Cover loosely with foil for softer rolls. Place baking sheet on middle oven rack.
5. Bake 5 to 10 minutes and until desired browning is reached. (Convection Oven: 3 to 5 minutes in a 350F oven)

✏ Product Specifications

Brand	Manufacturer
SISTER SCHUBERT	T. Marzetti Company

MFG #	SPC #	GTIN	Pack	Pack Desc.
4816263020	004426	10748162630204	1	1 / 1 / 180.0 1N

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
12.44lb	11.25lb	No	USA		No

Shipping Information						
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To
13.25in	11.94in	11.56in	1828.71INQ	12x7	365DAYS	0°F / 32°F



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Nutrition Analysis - By Serving

Calories	90	Total Fat	2.5g	Sodium	180mg
Protein	2	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	15g	Saturated Fat	0.5g	Iron	0.8mg
Sugars	3g	Added Sugars	3g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	5mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

