



SISTER SCHUBERT

004428 - Bread Roll Par Baked 1.5 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 Schubert's is a tradition people will love seeing on the table.



Nutrition Facts

Servings per Container 120
Serving size 1 roll (43g)

Amount per serving
Calories 140

	% Daily Value*
Total Fat 4g	5%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 240mg	10%
Total Carbohydrate 22g	8%
Dietary Fiber 1g	4%
Total Sugars 4g	
Includes 4g Added Sugar	8%
Protein 3g	
Vitamin D 0µg	0%
Calcium 0mg	0%
Iron 1.3mg	7%
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.

* 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

BLEACHED ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, SOYBEAN OIL, EGGS, SALT, HYDROGENATED COTTONSEED OIL, YEAST, MONO AND DI GLYCERIDES, WHEY.

Allergens

Contains:



Free From:



Handling Suggestions

Keep frozen.

Serving Suggestions

Serve as an accompaniment to main dishes or use to create delicious sliders or breakfast sandwiches.

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	Product Category
SISTER SCHUBERT	Sister Schubert's	Buns & Rolls

MFG #	SPC #	GTIN	Pack	Pack Desc.
4816270500	004428	10748162705001	1	1 / 120.0 1N

Gross Weight	Net Weight	Catch Weight	Country of Origin	Kosher	Child Nutrition
12.43lb	11.25lb	No	USA	No	No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.25in	11.94in	11.56in	1828.86INQ	12x7	365DAYS	-10°F / 20°F



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Nutrition Analysis - By Serving

Calories	140kcal	Total Fat	4g	Sodium	240mg
Protein	3g	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	22g	Saturated Fat	1g	Iron	1.3mg
Sugars	4g	Added Sugars	4g	Potassium	0mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	10mg		
Vitamin A(U)		Vitamin D	0µg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

