



#271 LARGE SUB BUNS

FROZEN DOUGH

Ingredients

FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, ENZYME, FOLIC ACID), WATER, YEAST, CORN SUGAR, SHORTENING (SOYBEAN OIL, HYDROGENATED SOYBEAN OIL, HYDROGENATED COTTONSEED OIL), DOUGH CONDITIONER (DATEM, SUGAR, ASCORBIC ACID, ENZYMES), SALT.

***ALLERGY INFORMATION:
CONTAINS WHEAT AND SOY

MAY CONTAIN: MILK AND EGGS

PRODUCT SPECIFICATIONS:

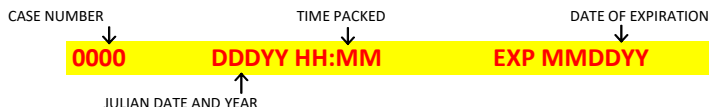
Product Code: **271**
 Piece Weight: **3.5oz**
 Shape: **oval**
 Shelf Life: **100 days**
 UPC: **10040327002711**

CASE INFORMATION:

Case Count: **approximately 108**
 Net Weight: **24#**
 Gross Weight: **25#**
 TI HI: **10 x 6**
 Case Dimensions: **18 x 8.75 x 9 in.**

JOHNSTON'S CASE CODE EXPLANATION

LOCATED ON SIDE OF BOX



Nutrition Facts

1 servings per container

Serving size **1 Piece (99g)**

Amount Per Serving

Calories 230

	% Daily Value*
Total Fat 3g	4%
Saturated Fat 1g	5%
Trans Fat 0g	
Polyunsaturated Fat 1.5g	
Monounsaturated Fat 0.5g	
Cholesterol 0mg	0%
Sodium 450mg	20%
Total Carbohydrate 45g	16%
Dietary Fiber 2g	7%
Total Sugars 4g	
Includes 4g Added Sugars	8%
Protein 8g	16%
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 3.1mg	15%
Potassium 60mg	2%

*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.



Instructions

1. PLACE FROZEN BUNS ON A LINED PAN 4 X 3. (OPTIONAL: FOR HEARTH-BAKED LOOK DUST PAN AND BUNS WITH CORNMEAL.)

2. THAW BUNS IN A REFRIGERATOR OVER NIGHT OR AT ROOM TEMPERATURE FOR AT LEAST ONE HOUR.

3. PLACE BUNS IN PROOF BOX WITH SETTINGS AT 100 DEGREES, MOIST BUT NOT STEAMY. LET RISE FOR 1 HOUR OR UNTIL DESIRED SIZE.

4. BAKE AT 380-420 DEGREES FOR 12-20 MINUTES OR UNTIL BUNS ARE GOLDEN BROWN. (FOR CRISPIER CRUST, BAKE WITH STEAM IN OVEN, OR BAKE LONGER AT COOLER TEMPERATURE.)

5. LET COOL, THEN PACKAGE.

STORAGE AND HANDLING

KEEP CONTAINER CLOSED AND RESEAL PLASTIC BAG WHEN NOT IN USE. FOR BEST RESULTS STORE AT OR BELOW -10 F. BAKE PRODUCT BEFORE CONSUMING.

REATED ON 2/17/2016
 REVISED ON 3/10/2025

MADE IN USA
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