



# #231 BRAT BUNS

FROZEN DOUGH

## Ingredients

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

\*\*\*ALLERGY INFORMATION:  
CONTAINS WHEAT AND SOY

MAY CONTAIN: MILK AND EGGS

### PRODUCT SPECIFICATIONS:

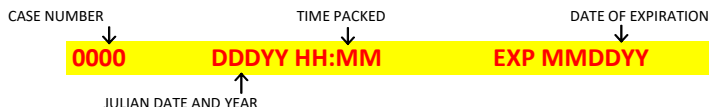
Product Code: **231**  
 Piece Weight: **1.83oz**  
 Shape: **oval**  
 Shelf Life: **100 days**  
 UPC: **10040327002315**

### CASE INFORMATION:

Case Count: **approximately 216**  
 Net Weight: **25#**  
 Gross Weight: **26#**  
 TI HI: **10 x 6**  
 Case Dimensions: **18 x 8.75 x 9 in.**

### JOHNSTON'S CASE CODE EXPLANATION

LOCATED ON SIDE OF BOX



## Instructions

1. PLACE FROZEN BUNS ON A LINED PAN 4 X 6. (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 DOUBLE OR TRIPLE IN 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.

## Nutrition Facts

1 servings per container	
<b>Serving size</b>	<b>1 Piece (52g)</b>
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>120</b>
	<small>% Daily Value*</small>
<b>Total Fat</b> 1.5g	<b>2%</b>
Saturated Fat 0.5g	<b>3%</b>
Trans Fat 0g	
Polyunsaturated Fat 0.5g	
Monounsaturated Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 230mg	<b>10%</b>
<b>Total Carbohydrate</b> 23g	<b>8%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 1g	
Includes 1g Added Sugars	<b>2%</b>
<b>Protein</b> 4g	<b>8%</b>
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 1.5mg	8%
Potassium 30mg	0%

CREATED ON 2/17/2016  
 REVISED ON 2/18/2025



### 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.

MADE IN USA  
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