



products UBR® - ULTIMATE BREAKFAST ROUND®

UBR® - Ultimate Breakfast Round Dough - Bluesberry®

A hearty and great tasting, 2.5 oz chewy, round breakfast/snack item, made with 100% whole grain, zero trans fat, and with a good source of fiber. Made with real blueberries. For a child nutrition bid specification, please contact our Helpline at 1-800-356-7094 or email helpline@rich.com.



GFS#
794230

specifications

Product Code	09431	Gross Case Weight	23.093 LB
Units Per Case	140	Net Case Weight	21.875 LB
Unit Weight	2.5	Case Dimensions	15.812 IN (L) x 11.562 IN (W) x 7.25 IN (H)
GTIN Case	00049800094314	Pallet	Tiers: 10 High: 9
GTIN Item		Kosher	DAIRY

nutrition

Nutrition Facts	
serving size: 1 BREAKFAST ROUND (65 G)	
amount per serving	
calories	250
calories from fat	50
total fat	5g
saturated fat	1g
trans fat	0g
cholesterol	5mg
sodium	220mg
total carbohydrates	45g
dietary fiber	7g
sugars	18g
protein	5g

ingredients

INGREDIENTS FOR U.S. MARKET: WHOLE WHEAT FLOUR, OATS, SUGAR, WATER, SWEETENED WILD BLUEBERRIES (WILD BLUEBERRIES, SUGAR), MOLASSES, VEGETABLE SHORTENING (CANOLA OIL, HYDROGENATED COTTONSEED OIL), MALTODEXTRIN, SOYBEAN OIL, EGGS, CONTAINS LESS THAN 2% OF THE FOLLOWING: INULIN, LEAVENING (BAKING SODA), MODIFIED CORN STARCH, NATURAL AND ARTIFICIAL FLAVOR, CITRUS FIBER, SALT. MANUFACTURED ON SHARED EQUIPMENT WITH PEANUTS, TREE NUTS, MILK AND SOY.

allergens

eggs, wheat

storage

Shelf Life

- Frozen: 270 DAYS
- Refrigerated: 0
- Ambient: 5 DAYS

tips & handling

1. KEEP FROZEN AT 0 F (-18 C) UNTIL READY TO USE. 2. PAN FROZEN DOUGH 3 X 4 ON LINED SHEET PAN. 3. BAKE FROZEN DOUGH UNTIL EDGES ARE GOLDEN BROWN. FOR BEST RESULTS: BAKE IN CONVECTION OVEN AT 300 F (150 C), FOR APPROXIMATELY 14 - 16 MINUTES OR RACK OVEN AT 300 F (150 C), FOR APPROXIMATELY 14 - 16 MINUTES. CAN ALSO BE BAKED IN CONVECTION OVEN AT 350 F (175 C), 12 - 14 MINUTES; RACK OVEN AT 350 F (175 C), 12 - 14 MINUTES OR CONVENTIONAL OVEN AT 350 F (175 C) (MIDDLE RACK), FOR 16 - 18 MINUTES. FOR SQUARE SHAPED PRODUCT: PAN FROZEN DOUGH 6 X 8 ON LINED SHEET PAN. BAKE FROZEN DOUGH IN CONVECTION OVEN AT 300 F (150 C), FOR APPROXIMATELY 22 - 24 MINUTES OR RACK OVEN AT 300 F (150 C), FOR APPROXIMATELY 22 - 24 MINUTES. 4. REMOVE FROM OVEN AND COOL ON SHEET PAN. MODE D'EMPLOI: 1. GARDER CONGEELE A 0 F (-18 C) JUSQU'A L'UTILISATION. 2. PLACER LA PATE CONGEELEE EN CONFIGURATION 3 X 4 SUR UNE PLAQUE A PATISSERIE DOUBLEE. 3. CUIRE LA PATE CONGEELEE JUSQU'A CE QUE LES BORDS PRENNENT UNE COULEUR ROUX DORE. POUR UN RESULTAT OPTIMAL. CUIRE AU FOUR A CONVECTION A 300 F (150 C) PENDANT ENVIRON 14 A 16 MINUTES, OU AU FOUR A PANIERS 300 F (150 C) PENDANT ENVIRON 14 A 16 MINUTES. PEUT AUSSI ETRE CUIT AU FOUR A CONVECTION A 350 F (175 C) PENDANT 12 A 14 MINUTES, AU