



The Fresh-Baked Idea Company®

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Frozen Roll Doughs



Bridgford Frozen Roll Dough is so easy to pan, proof and bake baskets of flavorful rolls every time! Parkerhouse Style or Ranch rolls are available in White, Honey Wheat, French, Sourdough and Bavarian Dark flavors!

Bakery Roll Doughs are available in White, Honey Wheat and Sweet Yeast Steak House style.

PRODUCT DESCRIPTION		Product Code	Case Count and Weight	Case Cubic Ft.	Case Gross Wt.	GTIN
ROLL DOUGHS – “Proof & Bake”						
	Parkerhouse White Yeast Rolls Tray Pk.	6198	240/1.0 oz.	0.57	17.0	1-00-47500-00258-2
	Homestyle Golden Yeast Rolls Tray Pk.	6160	240/1.0 oz.	0.57	19.0	1-00-47500-00476-0
	Old South Sweet Dinner Rolls Tray Pk.	6166	2/100/1.0 oz.	0.57	17.0	1-00-47500-01117-1
	Parkerhouse White Yeast Rolls Bag Pk.	6196	2/10 dz./1.0 oz.	0.57	17.0	1-00-47500-00257-5
	Parkerhouse White Yeast Rolls Bag Pk.	6206	2/8 dz./1.25 oz.	0.57	17.0	1-00-47500-00268-1
	Parkerhouse Honey Wheat Yeast Rolls Tray Pk.	6153	240/1.0 oz.	0.57	17.0	1-00-47500-00569-9
	Parkerhouse Honey Wheat Yeast Rolls Tray Pk.	6159	240/1.25 oz.	0.57	20.0	1-00-47500-00570-5
	Sourdough Ranch Yeast Rolls Tray Pk.	6148	140/1.5 oz.	0.71	24.0	1-00-47500-00941-3
*	White Yeast Rolls Tray Pk.	6149	180/2.0 oz.	0.71	24.0	1-00-47500-00613-9
*	White Ranch Yeast Rolls Tray Pk.	6150	240/1.5 oz.	0.71	24.0	1-00-47500-00259-9
*	Honey Wheat Ranch Yeast Rolls Tray Pk.	6152	240/1.5 oz.	0.71	24.0	1-00-47500-00260-5
	French Ranch Yeast Rolls Tray Pk.	6154	240/1.5 oz.	0.71	24.0	1-00-47500-00261-2
	Bavarian Dark Ranch Yeast Rolls Tray Pk.	6156	240/1.5 oz.	0.71	24.0	1-00-47500-00319-0
New!	Crusty Semolina Rolls Tray Pk.	6164	240/1.5 oz.	0.71	24.0	1-00-47500-01198-0
SWEET YEAST & BAKERY ROLL DOUGHS – “Proof & Bake”						
*	White Bakery Yeast Rolls Layer Pk.	6725	240/1.5 oz.	0.50	25.8	1-00-47500-00320-6
	White Bakery Yeast Rolls Layer Pk.	6726	288/1.25 oz.	0.50	24.0	1-00-47500-00583-5
*	White Bakery Yeast Rolls Layer Pk.	6763	180/2.0 oz.	0.50	25.8	1-00-47500-00515-6
*	Honey Wheat Yeast Bakery Rolls Layer Pk.	6730	240/1.5 oz.	0.50	25.8	1-00-47500-00321-3
*	Honey Wheat Yeast Bakery Rolls Layer Pk.	6731	360/1.0 oz.	0.50	25.0	1-00-47500-01079-9
*	Honey Wheat Yeast Bakery Rolls Layer Pk.	6735	180/2.0 oz.	0.50	25.8	1-00-47500-00323-7
	Honey Wheat Yeast Bakery Rolls Layer Pk.	6736	288/1.25 oz.	0.50	24.0	1-00-47500-00725-9
New!	White Whole Wheat Honey Rolls Layer Pk.	6737	180/2.0 oz.	0.50	25.8	1-00-47500-01251-2
*	Cracked Wheat Honey Rolls Layer Pk.	6755	180/2.0 oz.	0.50	24.0	1-00-47500-00378-7
New!	Homestyle Sweet Yeast Rolls Layer Pk.	6759	180/2.0 oz.	0.50	24.0	1-00-47500-01219-2
	Sweet Yeast Steak House Rolls Layer Pk.	6764	288/1.25 oz.	0.50	24.0	1-00-47500-00622-1
	Sweet Yeast Steak House Rolls Layer Pk.	6768	240/1.5 oz.	0.50	24.0	1-00-47500-00574-3
	Sweet Yeast Steak House Rolls Layer Pk.	6767	180/2.0 oz.	0.50	24.0	1-00-47500-00542-2
	Sweet Yeast Steak House Rolls Layer Pk.	6765	150/2.4 oz.	0.50	24.0	1-00-47500-00394-7
	Sweet Yeast Steak House Rolls Layer Pk.	6766	120/3.0 oz.	0.50	24.0	1-00-47500-00561-3
HIGH FIBER ROLL DOUGH						
*	White Rolls Layer Pk.	6752	180/2.0 oz.	0.50	25.5	1-00-47500-00967-3

**Ideal for School Food Service*

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Preparation Instructions

Place roll dough pieces on greased or lined sheet pan 1-1½" apart. Brush tops of dough with melted butter or margarine. Allow dough to thaw and proof until triple in size. The rolls should rise up together and fill the pan. Bake in a preheated 325° convection oven for approximately 15-20 minutes (conventional oven - 350° for 20-25 minutes). Brush with additional melted butter or margarine if desired.



Parkerhouse & White Ranch Rolls
Tray Pack



Bakery White Rolls
Layer Pack



Ranch Rolls / Honey Wheat
Tray Pack



Packaging



Bridgford products are packed in a moisture protection plastic bag for optimum quality. Simply remove as many trays as you need, and keep the rest fresh in your freezer for the highest quality rolls all the time!

Serving Suggestions

Cloverleaf Rolls – Cut each 1 oz. Parkerhouse Roll in half and place 3 pieces in cavity of muffin pan.

Seeded Rolls – Brush top of dough with egg wash (1 egg mixed with 1 Tbsp. water).
Sprinkle with sesame, poppy, and caraway seeds.

Variety Rolls – Brush top of dough with egg wash (1 egg mixed with 1 Tbsp. water).
Top rolls with finely grated cheese, diced onion, dill weed, or mixed herbs.

Pull Apart Rolls – Place two (1oz.) rolls in cavity of muffin pan (if using 1½ oz. rolls, cut roll dough in half).

Pull Apart Loaves – Place 2 rolls in mini-loaf baking pan, or 4 rolls in Demi Loaf pan.
Brush with butter, let rise and bake according to package directions.

Breadsticks – Stretch or roll thawed dough into desired shape and size.
For additional recipes visit www.bridgford.com



Honey Wheat Rolls

Visit us at www.bridgford.com for more recipe ideas!
Insist on the brand that has served America's foodservice establishments for over 45 years!

Bridgford Foods Corporation

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