

## 43022 Creamy Caramel Smear



Creamy Caramel Smear used for traditional caramel rolls. Made with real cream and caramel. Ready to use, simply pour into the bottom of a pan. Store in freezer or cooler.

### Product Details

UPC: 10710205430225  
Unit Size: 22 lbs  
Case count: 1  
Master case dimension: 8.6200 x 8.6200 x 7.6200  
Master case cube: 0.33  
Master case net weight: 22.00  
Master gross weight: 23.38  
Pallet Ti / Hi: 20 / 4  
Shelf life: 180 days  
Servings per piece: 648 per Pail  
Kosher: Orthodox Union Dairy Kosher

### Ingredients

ingredients: brown sugar, cream, milk, dextrose, carragenan, mono-diglycerides, cellulose gum, polysorbate 80, wheat starch, enriched unbleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), whey, egg, soy lecithin. contains: milk, wheat, egg, soy.

### Directions

1. Keep frozen until ready to use.
2. Stir before each use as settling may occur.
3. Pull rolls from freezer the night before to place in pan with caramel in cooler.
4. Weigh the following caramel for 2.5oz cinnamon roll dough in pan placing rolls on top of caramel. 1/4 sheet-11oz caramel & pan rolls 2 x 3 1/2 in pan-1lb 4oz caramel & pan rolls 3 x 4 in pan-2lbs 8oz caramel & pan rolls 4 x 6.
5. The next day pull pan with rolls and caramel from cooler.
6. Raise rolls at room temperature or proof box. See roll dough directions.
7. Bake caramel rolls for at least 18-25 min. Convection oven 300-325 degrees F and conventional oven 325-350 degrees F.
8. Let rolls rest and cool slightly in pan for 5 min. after baking before flipping out.

### Serving Safe Food

- Place directly in freezer until ready to use.
- Only remove amount of product needed from package. Keep any remaining product frozen until later use.
- Prepare bakery items according to manufacturer's directions.
- Consuming unbaked bakery products is strongly discouraged.



## NUTRITION FACTS

648 per Pail

Serving Size:  
1 Tablespoon (0.49oz/14g)

Amount Per Serving

**Calories** **50**

% Daily Value\*

<b>Total Fat:</b> 2.5 g	<b>3 %</b>
Saturated Fat: 1.5 g	<b>8 %</b>
Trans Fat: 0.0 g	
<b>Cholesterol:</b> 10 g	<b>3 %</b>
<b>Sodium:</b> 0 mg	<b>0 %</b>
<b>Total Carbohydrates:</b> 7 g	<b>3 %</b>
Dietary Fiber: 0 g	<b>0 %</b>
Total Sugars: 7 g	
Includes 7 g Added Sugars	<b>14 %</b>
<b>Protein:</b> 0 g	
<b>Vitamin D:</b> 0.00 mcg	<b>0 %</b>
<b>Calcium:</b> 8 mg	<b>0 %</b>
<b>Iron:</b> 0.1 mg	<b>0 %</b>
<b>Potassium:</b> 11 mg	<b>0 %</b>

<b>Grain Oz. Equivalent:</b>	<b>0</b>
<b>Grams of whole grain:</b>	<b>0 g</b>
<b>Percent of whole grain:</b>	<b>0 %</b>
<b>Grand Total Grains:</b>	<b>g</b>

\*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.