

Recipe I / D . . . D33 AM Portion Size: 2.00 EA Adjusted Servings 100
 Description . . . HOT ROLLS Conversion Factor 1.00

Item #	Item Description	Weight	Measure
99-400631	BAKERS YEAST, 12/2 LB	3.50 OZ	.43 CUP
		Conv Factor:	16.000
		Water:	3.500 CUP
62-000040	SUGAR, WHITE 8/5# LBS. CP	9.00 OZ	1.12 CUP
		Conv Factor:	16.000
		Water:	3.000 QT
99-700730	SALT, TABLE 24/26 OZ	2.00 OZ	4.00 TBSP
45-000440	Flour, AP, 50 lb. Bag	6.00 LB	.00
45-000673	FLOUR, WHOLE WHEAT 50 LB (CP)	6.00 LB	.00
23-000322	M LK, REPLACER 50# BAG	1.56 LB	3.00 CUP
79-100202	SHORTENING, VEGETABLE 50 LBS	12.50 OZ	1.56 CUP
		Conv Factor:	16.000

Method # / Cooking Instructions:

1. SPRI NKLE YEAST OVER WARM WATER (105 DEGREE F. TO 110 DEGREE F.) DO NOT USE TEMPERATURES ABOVE 110 DEGREE F.!!! M X WELL. LET STAND 5 M NUTES; STI R { COP 1} SEE NOTES}
2. PLACE COLD WATER I N M XER BOWL; ADD SUGAR AND SALT; STI R UNTI L DI SSOLVED. ADD YEAST SOLUTI ON { COP 1} SEE NOTES}
3. COMBI NE SI FTED FLOURS AND M LK; ADD TO LI QUI D SOLUTI ON USI NG DOUGH HOOK, M X AT LOW SPEED 1 M NUTE OR UNTI L FLOUR M XTURE I S I NCORPORATED I NTO M XTURE. { COP 1} SEE NOTES}
4. ADD SOFTENED SHORTENI NG, M X AT MEDI UM SPEED 10 M NUTES OR UNTI L DOUGH I S SMOOTH AND ELASTI C. DOUGH TEMPERATURE SHOULD BE 78 DEGREE F. TO 82 DEGREE F. { COP 1} SEE NOTES
5. FERMENT: SET I N WARM PLACE (80 DEGREE F) FOR 1 1/2 HOURS OR UNTI L DOUBLE I N BULK
6. PUNCH DI VI DE DOUGH I NTO 3 TO 4- LB PI ECES. SHAPE EACH PI ECE I NTO A SMOOTH BALL; LET REST 10 TO 20 M NS.
7. ROLL EACH PI ECE I NTO A LONG ROPE OF UNI FORM DI AMETER. CUT ROPE I NTO PI ECES ABOUT 1 I NCH THI CK, WEI GHI NG 1 1/2 TO 2 OZ EACH. PLACE ON SHEET PANS (18 X 26).
8. MAKE- UP: PLACE ON GREASED SHEET PANS I N ROWS 6 BY 9. BRUSH WTH BUTTER/ AEP BUTTER WASH

Recipe I/D...	D33	AM	Portion Size:	2.00	EA	Adjusted Servings	100
Description...	HOT ROLLS					Conversion Factor	1.00

Method # / Cooking Instructions:

9. PROOF: AT 90 DEGREES F UNTIL DOUBLE IN SIZE
10. BAKE AT 400 DEGREES F FOR 15 TO 20 MINUTES OR UNTIL GOLDEN BROWN
11. HOLD FOR HOT SERVICE {COP 3 - SEE NOTES}
12. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS {COP 4 - SEE NOTES}.

COP Notes:

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

{COP 1}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F. OR HIGHER FOR 15 SECONDS.

{CA}: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 165 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{COP 3}: HOLD PRODUCT FOR HOT SERVICE AT 135 DEGREES F OR HIGHER. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

{CA}: IF PRODUCT FALLS BELOW 135 DEGREES F. THEN REHEAT PRODUCT TO 165 DEGREES F. FOR A MINIMUM OF 15 SECONDS. HAVING THIS CA DOES NOT NEGATE THE IMPORTANCE OF MAINTAINING TEMPERATURES AT OR ABOVE 135 DEGREES F. ON THE SERVING LINE.

{COP 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION (3). ALL LEFTOVERS SHOULD BE USED