

# 12" HOAGIE ROLLS

BPC# 113547000



General Mills Retail  
**FOODSERVICE**  
Bakery | Deli | Produce | Wholesale

## STEP-BY-STEP BAKING GUIDE

## PRE-SHAPED

### 01 Prepare

- Place 1 hoagie per channel on each of 5 channels on a roll pan prepared with nonstick pan spray.



### 02 Mist



- Mist frozen dough with water.
- Place on a 10-12 shelf baking rack.



### 03 Cover

- Cover rack with a labeled rack cover. Include:

- Date/Time in cooler
- Min 16 hr
- Time Pulled

- Place covered rack in cooler for 16-24 hrs.



### 04 Proof

- Remove rack from cooler.
- Mist dough with water.
- Cover rack and allow to floor proof 30 – 60 n. Keep rack covered until ready to score and bake.
- After 30 minutes, test with proof tool.
- If dough does not touch the top of proof tool, continue to floor proof.
- When dough touches top of proof tool, the hoagies are ready to bake.



### 05 Score



- Mist hoagies lightly with water.
- Immediately prior to placing in the oven, use a scoring knife to make a 1/2" deep cut lengthwise down the hoagies.



### 06 Bake

- Place rack in oven, bake at 350F with 20 sec steam for 20-23 minutes or until golden brown.



### 07 Package

- Once product is cool (45mins-60mins), package as a sell unit.
- Label product with printed labels.

Adhere to store-specific packaging and labeling requirements.



## product expectation



CHANGING THE PROCESS CAN RESULT IN POOR QUALITY PRODUCT AND DISSATISFIED CUSTOMERS.

# 12" HOAGIE ROLLS

## TROUBLESHOOTING PRODUCT



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**Underbaked**



**Just Right**



**Overbaked**



**Under proofed**



**Proofed**



**Over proofed**

Problem	Possible Causes	Solutions
<ul style="list-style-type: none"> <li>Small rolls that may not fit properly in bag.</li> <li>Rolls are likely to have voids, blowouts, or side splitting.</li> <li>Pale color.</li> </ul>	<ul style="list-style-type: none"> <li>Under proofed dough with not enough floor time.</li> <li>Not following proper misting procedure.</li> </ul>	<ul style="list-style-type: none"> <li>Allow product to proof covered on floor until it reaches proper size.</li> <li>Product should completely fill proof tool cavity before baking.</li> <li>Follow the build sheet for recommended floor time.</li> <li>Mist at least 3 times before putting into the oven.</li> </ul>
<ul style="list-style-type: none"> <li>Large roll size that may not fit properly in bag.</li> <li>Rolls are likely to be flat in shape or sag in the middle.</li> <li>Scores on rolls may not open.</li> </ul>	<ul style="list-style-type: none"> <li>Over proofed dough with too much floor time.</li> <li>Product is under baked.</li> <li>Pans are clogged with carbon buildup not allowing the heat to flow through the pan.</li> <li>Not using proper pan.</li> <li>Not using proper baking rack.</li> <li>Too much steam in the oven.</li> </ul>	<ul style="list-style-type: none"> <li>Allow product to proof covered on floor until it reaches proper size.</li> <li>Product should completely fill proof tool cavity before baking.</li> <li>Follow the build sheet for recommended floor time.</li> <li>Clean pans on a regular basis to prevent carbon buildup.</li> <li>Use proper screen pan.</li> <li>Use proper 12 slot baking rack.</li> </ul>
<ul style="list-style-type: none"> <li>Areas of the bread where physical defects such as holes and tearing occur.</li> </ul>	<ul style="list-style-type: none"> <li>Blowouts, voids, or side splitting.</li> <li>Under proofed dough with not enough floor time.</li> <li>Incorrect scoring or use of a non-approved scoring knife (not applicable for Kaiser Rolls as roll is stamped and does not require scoring).</li> <li>Lack of steam or no steam at all in the oven.</li> <li>Not following proper misting technique.</li> </ul>	<ul style="list-style-type: none"> <li>Allow product to proof covered on floor until it reaches the proper size.</li> <li>Product should completely fill proof tool cavity before baking.</li> <li>Follow the build sheet for recommend floor time.</li> <li>Only use approved scoring tool.</li> <li>Check to ensure steam is working properly.</li> <li>Mist at least 3 times before putting into the oven.</li> </ul>
<ul style="list-style-type: none"> <li>Incorrect Color.</li> </ul>	<ul style="list-style-type: none"> <li>Too light – not enough time in the oven or oven temperature is inaccurate.</li> <li>Too dark – too much time in the oven or oven temperature is inaccurate.</li> <li>Incorrect handling of product prior to baking.</li> </ul>	<ul style="list-style-type: none"> <li>Follow directions on build sheet for proper product handling.</li> <li>Have oven technician check and recalibrate oven.</li> </ul>