



Product Code: 13457

HANDI-SPLIT BISCUIT DOUGH WITH 51% WHOLE GRAIN

Biscuit Dough made with whole grain

Nutrition Facts

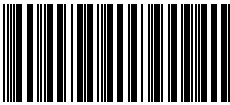
1 Servings Per Container

Serving Size

* 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.



CASE GTIN



00049800134577

SPECIFICATIONS & STORAGE

GTIN:	00049800134577
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	View Certificate
Case Count:	182
Master Pack:	CASE
Net Case Weight:	29.575 LB
Gross Case Weight:	31.319 LB
Case Cube:	1.045
Pallet Pattern:	10 Ti x 7 Hi (70 Cases/Pallet)
Serving Size:	
Shelf Life from Manufacture:	210 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	2.6 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 9.88 IN H

PRODUCT INGREDIENTS

WATER, WHOLE WHEAT FLOUR, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), PALM OIL, LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA), MALTODEXTRIN, BUTTERMILK SOLIDS, CONTAINS LESS THAN 2% OF THE FOLLOWING: NONFAT DRY MILK, SUGAR, POTASSIUM CHLORIDE, MODIFIED CORN STARCH, SOYBEAN OIL, ARTIFICIAL FLAVOR, SALT, SOY LECITHIN.

ALLERGENS

CONTAINS: MILK, SOY, WHEAT
MAY CONTAIN EGGS

CONTAINS A BIOENGINEERED FOOD INGREDIENT

TIPS & HANDLING

HANDLING INSTRUCTIONS: 1. KEEP PRODUCT FROZEN AT 0 F TO -10 F UNTIL READY TO USE. 2. PAN FROZEN DOUGH ON PAPER LINED SHEET PAN. FULL SHEET PAN: INDIVIDUAL - 8 X 5; CLUSTERED - HONEYCOMB OF 51. HALF SHEET PAN: INDIVIDUAL - 5 X 4; CLUSTERED - HONEYCOMB OF 21. * LEAVE ABOUT 1/4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED 3. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 F - 22 TO 26 MINUTES. CONVECTION OVEN: 350 F - 18 TO 22 MINUTES FOR INDIVIDUAL PANNED AND 22 TO 26 MINUTES FOR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.