



Product Code: 16491

## COUNTRY STYLE BISCUIT DOUGH JUMBO HEX

Large hex-shaped biscuit dough with a slightly more dense texture and mild butter flavor profile. Split in half for operator convenience. Contains zero grams trans fat per serving.



## Nutrition Facts

1 Servings Per Container

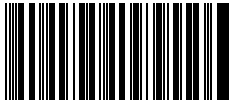
### Serving Size

\* 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.

### SPECIFICATIONS & STORAGE

GTIN:	00049800164918
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Kosher Certificate:	<a href="#">View Certificate</a>
Case Count:	120
Master Pack:	CASE
Net Case Weight:	30 LB
Gross Case Weight:	31.75 LB
Case Cube:	1.078
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:	2 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	4 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 10.19 IN H

### CASE GTIN



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### PRODUCT INGREDIENTS

ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), SKIM MILK, PALM OIL, LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), BUTTERMILK, WATER, CONTAINS LESS THAN 2% OF THE FOLLOWING: SUGAR, SALT, SOYBEAN OIL, ARTIFICIAL FLAVOR, SOY LECITHIN.

### ALLERGENS

CONTAINS: MILK, SOY, WHEAT  
MAY CONTAIN EGGS

CONTAINS A BIOENGINEERED FOOD INGREDIENT

### TIPS & HANDLING

FOR BEST RESULTS: 1. PAN FROZEN DOUGH ON PAPER LINED OR GREASED PAN WITH FLAT SIDES TOUCHING. DO NOT PAN IN HONEYCOMB OR NESTED CONFIGURATION. HALF SHEET PAN: 3 X 5 FULL SHEET PAN: 5 X 7 2. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 F FOR APPROXIMATELY 20 -25 MINUTES CONVECTION OVEN: 325 F FOR APPROXIMATELY 15 -20 MINUTES NOTE: BAKING TIMES WILL VARY DUE TO EQUIPMENT AND NUMBER OF PANS IN OVENS. 3. REMOVE FROM OVEN.