



# Pillsbury(R) Biscuit Dough, Whole Grain, Easy Split, 2.5 oz, 216 ct



Whole grain frozen Pillsbury(TM) biscuit dough in pre-portioned, freezer-to-oven format. Formulated to produce light and fluffy 2.51 oz biscuits that are easy to separate. Meets 2 ounce equivalent grain, whole grain-rich criteria, and is CACFP eligible.

Product Last Saved Date: 11 December 2018

## Nutrition Facts

216 Servings per container

**Serving Size 1 Biscuit ( G )**

**Amount Per Serving**  
**Calories 200**

**% Daily Value\***

**Total Fat** 9 g **13%**

Saturated Fat 4.5 g **22%**

Trans Fat 0 g

**Cholesterol** 0 mg **0%**

**Sodium** 330 mg **14%**

**Total Carbohydrate** 28 g **9%**

Dietary Fiber 2 g **9%**

Total Sugars 3 g

Includes g Added Sugars %

**Protein** 5 g

Vitamin D mg %

Calcium 0 mg 8%

Iron 0 mg 6%

Potassium mg %

\*The % Daily Values (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.

### Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
94562-32268	269210	10094562322684	216 X 2.51 ONZ	

Brand	Brand Owner	GPC Description
Pillsbury(R)	General Mills Inc.	Baking/Cooking Mixes (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
36.38 LBR	33.885 LBR	USA	Yes	No

### Shipping Information

Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
18.7 INH	10.62 INH	8.75 INH	1.0056 FTQ	9x 7	124	-10 FAH / 0 FAH

### Ingredients :

WATER, WHOLE WHEAT FLOUR, ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, HYDROGENATED SOYBEAN OIL, SUGAR, BUTTERMILK, SODIUM ALUMINUM PHOSPHATE, NONFAT MILK, BAKING SODA, DATEM, WHEY PROTEIN CONCENTRATE, CALCIUM ACID PYROPHOSPHATE, SALT, PALM OIL, POTASSIUM BICARBONATE, WHEY, POTASSIUM CHLORIDE, WHEAT PROTEIN ISOLATE, PECTIN, CREAM, NATURAL FLAVOR. CONTAINS WHEAT AND MILK INGREDIENTS.

**Allergens(C='Contains' MC='May Contain' N='Free From' UN='Undeclared' 30='Free From Not Tested' 50='Derived From Ingredients' 60='Not Derived From Ingredients' NI='No Info**

Eggs - NI	Milk - C	Peanuts - NI
Soy - NI	Wheat - C	TreeNuts - NI
Fish - NI	Crustacean - NI	

### Handling Suggestions :

"Best if Used By" code date. Store in freezer 0 degrees F or colder.

### Benefits :

Scratch-like flavor, texture, and appearance. Easy prep: just place, bake, and serve (no skilled labor required). Bake only what you need. Superior holding ability minimizes waste. Partially hydrogenated oils free.

### Serving Suggestions :

Case yields 216-2.51 oz biscuits.

### Prep & Cooking Suggestions :

Place frozen biscuit dough on greased or parchment lined baking sheet. Rotate pan halfway through bake time. When panning a full sheet (6x9=54 biscuits), bake as follows: 375F for 33-37 minutes in a standard/reel oven, 350F for 20-24 minutes in a rack oven, and 325F for 21-25 minutes in a convection oven. When panning a half sheet (4x6=24 biscuits), bake as follows: 375F for 30-34 minutes in a standard/reel oven, 350F for 20-24 minutes in a rack oven, and 325F for 20-22 minutes in a convection oven.

### More Information :



Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Whole Grain-Rich Biscuit Dough Easy Split® Code No.: 94562-32268

Manufacturer: General Mills, Inc. Serving Size 2.51 OZ (71g)
(raw dough weight may be used to calculate creditable grain amount)

I. Does the product meet the Whole Grain-Rich Criteria: Yes X No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. Does the product contain non-creditable grains: Yes No X How many grams:
(Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G, Group H or Group I.
Indicate to which Exhibit A Group (A-I) the Product Belongs: B

Table with 4 columns: Description of Creditable Grain Ingredient\*, Grams of Creditable Grain Ingredient per Portion (A), Gram Standard of Creditable Grain per oz equivalent (16g or 28g) (B), and Creditable Amount (A ÷ B). Row 1: Whole Wheat Flour, Enriched Flour Bleached, 32g, 16g, 32g ÷ 16g = 2.00. Row 2: Total Creditable Amount, 2.00.

\*Creditable grains are whole-grain meal/flour and enriched meal/flour.
1(Serving size) X (% of creditable grain in formula). Please be aware serving size other than grams must be converted to grams.
2Standard grams of creditable grains from the corresponding Group in Exhibit A.
3Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.

Total weight (per portion) of product as purchased 2.51 OZ (71g)
Total contribution of product (per portion) 2.00 oz equivalent

I certify that the above information is true and correct and that a 71g/2.51 ounce portion of this product (ready for serving) provides 2.00 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

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