

GFS THAW & SERVE ZTF BUTTERMILK SLICED BISCUITS

SKU: 009390168500 GTIN: 00093901685001

Piece Weight: 2.5 oz - 3" Diameter

Pack: 6/20 ct. trays

Case Net Weight: 18.78 lbs.
Case Gross Weight: 22 lbs.

Case Dimensions: 15.563 x 13.063 x 11.063

Case Cube: 1.3 Tie/High: 9/6

Storage Temperature: 0°F or below

Shelf Life: 365 Days

Kosher: Yes

Preparation and Heating Instructions:

Thawed:

Bake in preheated convection oven at 350°F for 13-15 minutes.

Bake in preheated conventional oven at 400°F for 11-13 minutes.

Frozen:

Bake in preheated convection oven at 350°F for 22-24 minutes.

Bake in preheated conventional oven at 400°F for 18-20 minutes.

Microwave Oven*:

1 Biscuit – 10-20 sec.; 2 Biscuits – 15-30 sec.; 3 Biscuits – 25-50 sec.; 4 Biscuits – 35-50 sec.;

5 Biscuits – 45-70 sec.

*Microwave ovens vary in power, cook timers may need adjustments.

Holding Time:

Heated biscuits can be held on a steam table at a medium setting or warming cabinet at 175°F and 30% humidity for up to one hour.

NUTRITION FACTS

Serving Size: 1 piece (71 grams)

Servings Per Case: 120

Amount Per Serving

Calories: 220 Calories from Fat: 70

	% Daily Value*
Total Fat: 8g	12%
Saturated Fat: .5g	25%
Trans Fat: 0g	
Cholesterol: 0mg	0%
Sodium: 720mg	30%
Total Carbohydrate: 32g	11%
Dietary Fiber: <1g	3%
Sugars: 3g	
Protein: 4g	

Calcium: 4% Iron: 15%

*Percent daily values are based on a 2,000 calorie diet. Your daily value may be higher or lower, depending on your calorie needs.

Ingredients: Enriched Flour (Bleached Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Buttermilk, Palm and Palm Kernel Oil, Enriched Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Water, Leavening (Sodium Aluminum Phosphate, Sodium Bicarbonate, Monocalcium Phosphate), Contains 2% or less of: Salt, Sugar, Dextrose, Partially Hydrogenated Soybean Oil, Natural Flavors, Soybean Oil.

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Contains: Milk, Soy, Wheat

Corporate Quality Manager

Clayton Ace Streeter

Updated 7/14/14