



GFS THAW & SERVE ZTF BUTTERMILK BISCUITS

SKU: 009390168602
GFS: 686020
GTIN: 00093901686022
Piece Weight: 1.4 oz – 2.4” Diameter
Pack: 6/30 ct. trays
Case Net Weight: 15.8 lbs.
Case Gross Weight: 18.37 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 (40 grams)

Servings Per Case: 120

Amount Per Serving

Calories: 120 Calories from Fat: 45

	<u>% Daily Value*</u>
Total Fat: 5g	8%
Saturated Fat: .3g	5%
Trans Fat: 0g	
Cholesterol: 0mg	0%
Sodium: 410mg	17%
Total Carbohydrate: 18g	6%
Dietary Fiber: 0g	0%
Sugars: 1g	
Protein: 2g	
Calcium: 2%	Iron: 8%

*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.

Contains: Milk, Soy, Wheat

Clayton Ace Streater
Corporate Quality Manager

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