



Case GTIN



0 0 0 4 9 8 0 0 1 4 8 5 8 1

WGR REDUCED SODIUM AND REDUCED FAT BISCUIT DOUGH

Product Code: 14858



Product Ingredients

WHOLE WHEAT FLOUR, BUTTERMILK, ENRICHED UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), SKIM MILK, PALM OIL, MALTODEXTRIN, LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA), CONTAINS LESS THAN 2% OF THE FOLLOWING: SUGAR, MODIFIED CORNSTARCH, POTASSIUM CHLORIDE, NATURAL FLAVOR (CONTAINS MILK INGREDIENTS), SOYBEAN OIL, ARTIFICIAL FLAVOR, SALT, DATEM, SOY LECITHIN.

CONTAINS: MILK, SOY, WHEAT MAY CONTAIN EGG AND SESAME

Product Specification

GTIN: 0 00 49800 14858 1	
Kosher Certification: KOF-K	Serving Size: 1 BISCUIT (67 G)
Kosher Status: DAIRY	Shelf Life(Frozen): 210 DAY
Case Count: 182	Shelf Life(Refrigerated): 0 DAY
Master Pack: CASE	Shelf Life(Ambient): 0 DAY
Net Case Weight: 29.575 lb.	Master Unit Size: 2.6
Gross Case Weight: 31.319 lb	Case Dimensions: 15.8125IN L x 9.875IN H x 11.5625 W
Case Cube: 1.0448	
Pallet Pattern: 10 Ti x 7 Hi (70 Cases/Pallet)	

Product Prep and Cooking 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. THAW THE PANNED PRODUCT AT ROOM TEMPERATURE FOR 1 HOUR BEFORE BAKING. 4. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 F - 12 TO 16 MINUTES. CONVECTION OVEN: 325 F - 8 TO 12 MINUTES FOR INDIVIDUAL PANNED AND 12 TO 16 MINUTES OR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.

Nutrition Facts	
Serving Size 1 BISCUIT (67 G)	
Servings Per Container 0	
Amount Per Serving	
Calories 200	Calories from Fat 60
% Daily Value*	
Total Fat 6g	10%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 5g	0%
Sodium 370g	15%
Total Carbohydrate 31g	10%
Dietary Fiber 4g	16%
Sugars 3g	
Protein 5g	10%
Vitamin A 0%	Vitamin C 0%
Calcium 4%	Iron 8%
Folate 6%	Niacin 8%
Riboflavin 6%	Thiamin 15%

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

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300mg	375mg
Dietary Fiber		25g	30g

Calories per gram: Fat 9 Total Carbohydrate 4 Protein 4

100g Nutrition Facts	
Energy	
Calories	271.4183
Kilojoules	1135.6142
Calories From Fat 28.01%	76.0223
Calories From Saturated Fat	44.1837
Protein	6.8109 g
Carbohydrates 42.0381 g	
Sugars	3.9714 g
Sugar Alcohol	0.0000 g
Water	38.5332 g
Fat 8.4469 g	
Saturates	4.9093 g
Trans Fat	0.0766 g
Polyunsaturates	0.6088 g
Monounsaturates	2.0059 g
Cholesterol	3.5828 mg
Fiber	5.3575 g
Minerals	
Ash	4.1709 g
Calcium	54.4256 mg
Iron	1.8454 mg
Sodium	493.8961 mg
Vitamins	
Thiamin	0.2553 mg
Riboflavin	0.1315 mg
Niacin	2.3268 mg
Vitamin A	4.9614 iu / 1.4899

Vitamin C	0.0617 mg
Folic Acid	30.6121 ug