

Purée Bread Mix

Specifications

Product	Purée Bread Mix 20 lbs.	Purée Bread Mix 10 lbs.	Purée Bread Mix 5 lbs.
Item Number	20020	20010	20025
UPC Code	00-893931-001211	00-893931-001006	00-893931-001358
Pack	(1) 20 lb. Bag in Box	(1) 10 lb. Bag in Box	(1) 5 lb. Bag in Box
Portion Size	#16 Scoop (23g dry mix)	#16 Scoop (23g dry mix)	#16 Scoop (23g dry mix)
Portion Per Case	394 #16 Scoops	197 #16 Scoops	98 #16 Scoops
Net Weight	20 lbs. (9,072g)	10 lbs. (4,536g)	5 lbs. (2,268g)
Gross Weight	21 lbs.	11 lbs.	6 lbs.
Case Dimensions	10" x 10" x 10"	8" x 8" x 8"	7" x 7" x 7"
Case Cube	0.6	0.3	0.2
Palet Ti Hi	16 Ti, 4 Hi (64 cases)	25 Ti, 5 Hi (125 cases)	30 Ti, 5 Hi (150 cases)
Shelf Life	12 Months	12 Months	12 Months

Ingredients

Enriched Wheat Flour (Enriched with Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Dextrose, Bleached Wheat Flour (Heat Treated), Sugar, Corn Syrup Solids, Soybean Oil, Oat Fiber, Defatted Wheat Germ, Xanthan Gum, Salt, Yeast, Mono & Diglycerides, Malted Barley Flour, Ammonium Sulfate, Leavening (Monocalcium Phosphate), Calcium Propionate (Preservative).

Contains: Wheat.



Recipe, IDDSI Level 4 Purée

Purée Bread (6 servings #16 scoop)

Rubicon Purée Bread Mix	1 cup (140g)
Oil or liquid butter	2T
Hot water (170-185°F)	1 ¼ cup*

*For softer texture, add ¼ cup water to 6 servings recipe.

1. Place purée bread mix in a bowl.
2. Add oil or liquid butter to the mix.
3. Slowly whisk in the hot water until well blended.
4. Transfer to a serving pan and cover until ready to serve. Serve using a #16 scoop.
5. For a dinner roll presentation, slightly flatten top of scoop and create grooves with the spatula.

Visit rubiconfoods.com for purée shaping recipes and training videos.

Recipe Nutrition for #16 scoop (77g)

Calories 120 · Total Fat 5g · Cholesterol 0mg · Sodium 100mg
 Total Carbohydrates 17g · Fiber 1g · Sugars 4g · Protein 2g

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Nutritionals

Dry Mix Only	100 grams	Dry Mix Only	100 grams
Basic Compoments		Vitamins Continued	
Calories (kcal)	362.33	Biotin (mcg)	0.07
Calories from Fat (kcal)	28.12	Vitamin C (mg)	0.07
Calories from Sat Fat (kcal)	4.89	Vitamin D - IU (IU)	0
Protein (g)	8.96	Vitamin D - mcg (mcg)	0
Carbohydrates (g)	74.77	Vitamin E (mg)	0.2
Total Dietary Fiber (g)	5.24	Folate (mcg)	19.5
Total Sugars (g)	18.34	Vitamin K (mcg)	0.02
Added Sugar (g)	5.99	Pantothenic Acid (mg)	0.04
Monosaccharides (g)	0	Minerals	
Disaccharides (g)	5.99	Calcium (mg)	40.83
Other Carbs (g)	5.45	Chromium (mcg)	0.03
Fat (g)	3.20	Copper (mg)	0.03
Saturated Fat (g)	0.54	Fluoride (mg)	0
Mono Fat (g)	0.68	Iodine (mcg)	0
Poly Fat (g)	1.75	Iron (mg)	3.79
Trans Fat (g)	0.14	Magnesium (mg)	7.74
Cholesterol (mg)	0	Manganese (mg)	0.24
Water (g)	7.75	Molybdenum (mcg)	0
Vitamins		Phosphorus (mg)	115.21
Vitamin A - IU (IU)	1.74	Potassium (mg)	115.15
Vitamin A - RAE (mcg)	2.19	Selenium (mcg)	2.41
Caratenoid (RE)	0.13	Sodium (mg)	427.09
Retinol (RE)	0	Zinc (mg)	0.21
Beta-Carotene (mcg)	0	Poly Fats	
Vitamin B1 (mg)	0.07	Omega 3 Fatty Acid (g)	0
Vitamin B2 (mg)	0.04	Omega 6 Fatty Acid (g)	0.03
Vitamin B3 (mg)	0.47	Other Nutrients	
Niacin (mg)	0.62	Alcohol (g)	0
Vitamin B6 (mg)	0.01	Caffeine (mg)	0
Vitamin B12 (mcg)	0	Choline (mg)	0.73