



## 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 (28g dry mix)	#16 Scoop (28g dry mix)	#16 Scoop (28g dry mix)
Portion Per Case	324 #16 Scoops	162 #16 Scoops	81 #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), Sorbitan Monostearate. **Contains:** Wheat.

### Recipe

5 servings #16 scoop

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

\*For softer texture, add ¼ cup water to 5 servings recipe.

1. Combine purée bread mix and optional flavoring 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.





## Purée Bread Mix

### Nutritionals

Dry Mix Only	100 grams	Dry Mix Only	100 grams
<b>Basic Compoments</b>		<b>Vitamins Continued</b>	
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	<b>Minerals</b>	
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
<b>Vitamins</b>		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	<b>Poly Fats</b>	
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	<b>Other Nutrients</b>	
Niacin (mg)	0.62	Alcohol (g)	0
Vitamin B6 (mg)	0.01	Caffeine (mg)	0
Vitamin B12 (mcg)	0	Choline (mg)	0.73