

# 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, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Yeast, Soybean Oil, Salt, Malted Barley Flour.

**Contains:** Wheat.

## Recipe, IDDSI Level 4 Purée

**Purée Bread** (6 servings #16 scoop)

|                                |              |
|--------------------------------|--------------|
| <b>Rubicon Purée Bread Mix</b> | 1 cup (140g) |
| <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 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](http://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      |