



# ST04502NL/175

## Buttermilk No Trans Biscuit 2oz



**WEIGHT OF BREAD:** 2.00 oz

**National Lunch Requirements:**  
Each 2oz Biscuit equals 2 Grain Servings

CPC 7-07-04461-20115-8

case count	length	width	height	cube	ship weight	skid	ti x hi	skid weight	skid height
175	18"	12.25"	10"	1.267	22.9	64	8 x 8	1516 lbs	86"

**BISCUIT INGREDIENTS:** BLEACHED ENRICHED WHEAT FLOUR (ASORBIC ACID, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, DOHTONE, RIBOFLAVIN, FOLIC ACID), SHORTENING (PALM OIL, SOY LECITHIN, ARTIFICIAL BUTTER FLAVOR AND BETA CAROTENE), SODIUM BICARBONATE, SODIUM ACID PYROPHOSPHATE, SALT, SODIUM ALUMINUM PHOSPHATE, SUGAR, CALCIUM PROPIONATE (TO EXTEND SHELF LIFE), WATER, BUTTERMILK (CULTURED NONFAT MILK, FOOD STARCH, LOCUST BEAN GUM, SALT, CARRAGEENAN, MONO AND DIGLYCERIDES, ACETIC ACID, LACTIC ACID, PHOSPHORIC ACID, NATURAL FLAVORS, VITAMIN A PALMITATE).

**CONTAINS:** WHEAT, MILK, SOY

\*This product is manufactured in a plant that produces items that may contain wheat, milk, soy, and/or egg ingredients.\*



No Trans Fat

## Heating Instructions

**DO NOT THAW, COOKING TEMPERATURE MAY VARY**

**CONVECTION OVEN:** Place biscuits on baking sheet or suitable pan. Place in 300 degree oven for approximately 15 minutes or until warm. (Do not overcook).

**STORAGE REQUIREMENTS:** Keep Frozen

**SHELF LIFE:** 9 months

**REVISION DATE:** 7/24/24

<b>Nutrition Facts</b>	
175 servings per container	
<b>Serving Size:</b>	<b>2 oz (57g)</b>
<b>Amount Per Serving:</b>	
<b>Calories</b>	<b>160</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 7g	9%
<b>Saturated Fat</b> 4.5g	23%
<b>Trans Fat</b> 0g	
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> 550mg	24%
<b>Total Carbohydrate</b> 22g	8%
<b>Dietary Fiber</b> 1g	3%
<b>Total Sugars</b> 1g	
<b>Includes 0g Added Sugars</b>	0%
<b>Protein</b> 8g	
<b>Vitamin D</b> 0mcg	0%
<b>Calcium</b> 60mg	4%
<b>Iron</b> 1.3mg	8%
<b>Potassium</b> 0mg	0%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

*Catherine R. Edsward-Bra*