



# ST9600NL/175

Whole Grain NT Biscuit 1.25oz



**NET WT:** 1.25 oz  
**WEIGHT OF BREAD:** 1.25 oz

**National Lunch Requirements:**

Each 1.25 oz. portion (cooked) will provide 0 Meat/Meat Alternative and 1.25 Grain Serving

CPC 7-07-04461-25640-1

case count	length	width	height	cube	ship weight	skid	ti x hi	skid weight	skid height
175	18"	12.25"	10"	1.267	14.67 lbs	64	8 x 8	989 lbs	86"

**INGREDIENTS:** WHOLE WHEAT FLOUR, BLEACHED ENRICHED WHEAT FLOUR (NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN AND FOLIC ACID), PALM OIL, MALTODEXTRIN, HONEY, SHORTENING (PALM OIL, SOY LECITHIN, ARTIFICIAL BUTTER FLAVOR AND BETA CAROTENE), DEXTROSE, SUGAR, SALT, BUTTERMILK, POTASSIUM BICARBONATE, SODIUM ALUMINUM PHOSPHATE, SODIUM ACID PYROPHOSPHATE, XANTHAN AND GUAR GUM, CALCIUM PROPIONATE (TO EXTEND SHELF LIFE), WATER.

**CONTAINS:** WHEAT, SOY, MILK

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



## Heating Instructions

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

**CONVECTION OVEN:** Place wrapped sandwich(s) on baking sheet or suitable pan. Cover with foil. Place in 325 degree oven for approximately 10-12 minutes or until warm. (For best results leave package sealed. Moisture in package will help prevent sandwich from becoming dry and hard. Do not overcook).

**STORAGE REQUIREMENTS:** Keep Frozen

**SHELF LIFE:** 9 months

**REVISION DATE:** 4/20/20

### Nutrition Facts

175 servings per container  
**Serving Size: 1 Biscuit (35g)**

Amount Per Serving:  
**Calories 120**

	% Daily Value+
<b>Total Fat 3.5g</b>	4%
<b>Saturated Fat 2g</b>	10%
<i>Trans Fat 0g</i>	
<b>Cholesterol 0mg</b>	0%
<b>Sodium 220mg</b>	10%
<b>Total Carbohydrate 19g</b>	7%
Dietary Fiber 2g	7%
Total Sugars 3g	
Includes 0g Added Sugars	0%
<b>Protein 2g</b>	
Vitamin D 0mcg	0%
Calcium 60mg	4%
Iron 0.8mg	4%
Potassium 190mg	4%

+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.

*Dubbie Hutchinson*

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