



ST9655NL/100

Whole Grain NT Sausage Biscuit



NET WT: 2.50 oz
WEIGHT OF MEAT: 1.25 oz
WEIGHT OF BREAD: 1.25 oz

National Lunch Requirements:

Each 2.50 oz. portion (cooked) will provide 1 Meat/Meat Alternative and 1.25 Grain Servings

CPC 7-07-04461-25620-2

case count	length	width	height	cube	ship weight	skid	ti x hi	skid weight	skid height
100	18"	12.25"	10"	1.267	16.62	64	8 x 8	1114 lbs	86"

BISCUIT INGREDIENTS: WHOLE WHEAT FLOUR, BLEACHED ENRICHED WHEAT FLOUR (NIACIN, IRON, THIAMINE 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.

SAUSAGE PATTY: PORK, WATER, SOY FLOUR, SALT, SPICES, CORN SYRUP SOLIDS, DEXTROSE, DRIED RED BELL PEPPERS, MALTODEXTRIN, SOYBEAN OIL, CITRIC ACID, BHA, BHT, SPICE EXTRACT, FLAVORINGS, CARAMEL COLOR.

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. Place in 325 degree oven for approximately 10-15 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: 11/13/23

Nutrition Facts

100 servings per container
Serving Size: 1 Sandwich (71g)

Amount Per Serving:

Calories 230

% Daily Value+

Total Fat 14g 18%

Saturated Fat 6g 30%

Trans Fat 0g

Cholesterol 20mg 7%

Sodium 440mg 19%

Total Carbohydrate 18g 7%

Dietary Fiber 1g 4%

Sugars 2g

Includes 0g Added Sugars 0%

Protein 7g

Vitamin D 0mcg 0%

Calcium 50mg 4%

Iron 1.4mg 8%

Potassium 160mg 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.

Debbie Hutchinson