

#### Rich's

# 116491 - Country Style Biscuit Dough



Large hex-shaped biscuit dough with a slightly more dense texture and mild butter flavor profile. Split in half for operator convenience. Contains zero grams trans fat per serving.



### \* Benefits

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#### Ingredients

ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), SKIM MILK, PALM OIL, LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), BUTTERMILK, WATER, CONTAINS LESS THAN 2% OF THE FOLLOWING: SUGAR SALT, SOYBEAN OIL, ARTIFICIAL FLAVOR, SOY LECITHIN.

A Allergens

#### **Contains:**





((iii)) tree nuts







# **Nutrition Facts**

Servings per Container 1Biscuit (103g) Serving size

Amount per serving **Calories** 

350

% Da	ily Value*
Total Fat 17g	22%
Saturated Fat 11g	53%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 1380mg	60%
Total Carbohydrate 43g	15%
Dietary Fiber 1g	4%
Total Sugars 3g	
Includes 1g Added Sugar	3%
Protein 7g	
Vitamin D 0mcg	0%
Calcium 50mg	4%
Iron 3.1 mg	15%
Potassium 90mg	2%

\* The % Daily Value (DV) 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.

#### Handling Suggestions

Keep Frozen until needed

## Serving Suggestions

FOR BEST RESULTS: 1. PAN FROZEN DOUGH ON PAPER LINED OR GREASED PAN WITH FLAT SIDES TOUCHING. DO NOT PAN IN HONEYCOMB OR NESTED CONFIGURATION.
HALF SHEET PAN: 3 X 5 FULL SHEET PAN: 5 X 7 2. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 F FOR APPROXIMATELY 20 - 25 MINUTES CONVECTION OVEN:

CONVENTIONAL OVEN: 375 F FOR APPROXIMATELY 20 - 25 MINUTES CONVECTION OVEN: 325 F FOR APPROXIMATELY 15 - 20 MINUTES NOTE: BAKING TIMES WILL VARY DUE TO EQUIPMENT AND NUMBER OF PANS IN OVENS. 3. REMOVE FROM OVEN

# Prep & Cooking Suggestions

1. PAN FROZEN DOUGH ON PAPER LINED OR GREASED PAN WITH FLAT SIDES TOUCHING. DO NOT PAN IN HONEYCOMB OR NESTED CONFIGURATION. HALF SHEET PAN: 3 X 5 FULL SHEET PAN: 5 X 7 2. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 F FOR APPROXIMATELY 20 - 25 MINUTES CONVECTION

325 F FOR APPROXIMATELY 15 - 20 MINUTES

# **Product Specifications**

Brand	Manufacturer
Rich's	Rich Products

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	16491	116491	00049800164918		120/4 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
31.75lb	30lb	United States	Yes	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.81in	11.56in	10.19in	1.08ft3	10x7	137days	-5°F/-2°F





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Nutrition Analysis - By Measure

Calories	350	Total Fat	17g	Sodium	1380mg
Protein	7	Trans Fats	0g	Calcium	50mg
Total Carbohydrates	43g	Saturated Fat	11g	Iron	3.1mg
Sugars	3g	Added Sugars	1g	Potassium	90mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites	_	Nitrates	

0	<ul> <li>Additional Images</li> </ul>				

