



PILLSBURY

207500 - Biscuit Dough Low Sodium Southern Style

Pillsbury(TM) pre-portioned, reduced sodium, Southern Style biscuit dough in an easy, freezer-to-oven format. Formulated to produce light and fluffy 2.2 oz biscuits every time, with savory, rich butter flavor for a scratch-like texture and appearance. Great for both sweet and savory uses. Made without gelatin. For crediting in USDA Child Nutrition Programs: meets 2 ounce equivalent grain and is CACFP eligible.



Nutrition Facts

Servings per Container 216
Serving size 1biscuit (62g)

Amount per serving
Calories 190

% Daily Value*	
Total Fat 7g	10%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 430mg	19%
Total Carbohydrate 25g	9%
Dietary Fiber 1g	4%
Total Sugars 2g	
Includes 1g Added Sugar	2%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 120mg	9%
Iron 1.6mg	9%
Potassium 150mg	3%

* 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.

* Benefits

Reduced sodium, Southern Style biscuit dough in pre-portioned, easy freezer-to-oven format from Pillsbury(TM). Formulated to produce light and fluffy 2.2 oz biscuits with rich, buttery flavor. Great for both sweet and savory uses. 216 - 2.2oz biscuits bulk packed per case, perfect for any commercial operation. Consistent light and fluffy biscuits with superior texture and quality allow for a multiple hour hold time, saving on product waste and labor. Meets crediting in USDA Child Nutrition Programs: 2 ounce equivalent grain and CACFP eligible. Gelatin free. Meets crediting in USDA Child Nutrition Programs: 2 ounce equivalent grain and CACFP eligible.

Ingredients

ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SOYBEAN OIL, HYDROGENATED SOYBEAN OIL, BUTTERMILK, SUGAR, SODIUM ALUMINUM PHOSPHATE, SALT, BAKING SODA, DATEM, CALCIUM ACID PYROPHOSPHATE, POTASSIUM BICARBONATE, WHEAT PROTEIN ISOLATE, PECTIN, CREAM, NATURAL FLAVOR.

Allergens

Contains:

milk wheat

Handling Suggestions

KEEP FROZEN STORE AT OR BELOW 0 F/-18 C FRAGILE HANDLE WITH CARE. Biscuit dough is not ready-to-eat and must be thoroughly cooked before eating. To prevent illness from naturally occurring bacteria in wheat flour, do not eat raw dough; wash hands and surfaces after handling.

Serving Suggestions

1 biscuit

Prep & Cooking Suggestions

PLACE FROZEN BISCUIT DOUGH WITH SIDES TOUCHING ON GREASED OR PARCHMENT LINED BAKING SHEET. BAKE TIMES WILL VARY BY OVEN TYPE AND QUANTITY OF PRODUCT IN OVEN. BISCUITS ARE DONE WHEN TOPS ARE GOLDEN BROWN AND REACH A MINIMUM INTERNAL TEMPERATURE OF 165F.

Product Specifications

Brand	Manufacturer
PILLSBURY	GENERAL MILLS-FROZEN

MFG #	SPC #	GTIN	Pack	Pack Desc.
31151	207500	10094562311510	1	216/2.2 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
31.3lb	29.7lb	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
18.7in	10.7in	7.8in	0.9ft3	10x3	0DAYS	0°F / 32°F



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Nutrition Analysis - By Serving

Calories	190	Total Fat	7g	Sodium	430mg
Protein	4	Trans Fats	0g	Calcium	120mg
Total Carbohydrates...	25g	Saturated Fat	4g	Iron	1.6mg
Sugars	2g	Added Sugars	1g	Potassium	150mg
Dietary Fiber	1g	Polyunsaturated Fat	0g	Zinc	0
Lactose		Monounsaturated Fat	0g	Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

