211124 - Biscuit Dough Southern Simple Split 3.2





* Benefits

Scratch-made appeal, Versatile, Easy Preparation, Consistent Performance

Ingredients

INGREDIENTS: ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, PALM OIL, SOYBEAN OIL, Contains less than 2% of: BUTTERMILK, BAKING SODA, SUGAR, SALT, WHEY, SODIUM ALUMINUM PHOSPHATE, SODIUM ACID PYROPHOSPHATE, MODIFIED WHEAT STARCH, SOY LECITHIN, DEXTROSE, NATURAL AND ARTIFICIAL FLAVORS.

Allergens

Contains:







May Contain:



Free From:









Nutrition Facts

Servings per Container Serving size

(90g)

Amount per serving

Calories	280
% Da	ily Value*
Total Fat 12g	16%
Saturated Fat 7g	35%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 960mg	42%
Total Carbohydrate 37g	13%
Dietary Fiber 1g	4%
Total Sugars 3g	
Includes 1g Added Sugar	2%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 50mg	4%
Iron 2.5mg	14%
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

sesame (1) tree nuts

Product Specifications

Serving Suggestions

Biscuit

Prep & Cooking Suggestions

Panning: Place frozen biscuit dough pieces in five rows of three on a lightly oiled or paper lined half sheet pan. (Increase the number per row to seven forfull sheet pan and increase baking time.) Bake from frozen state until biscuits are golden brown and done in the center of the pan. Bake time may vary depending on oven and oven load.

Baking: Brush biscuits lightly with melted butter or liquid margarine upon

Brand	Manufacturer		
YELLOW BONNET	C.H. GUENTHER & SONS		

MFG #	SPC #	GTIN	Pack	Pack Desc.
237730	211124	10041149402659	168	168/3.17 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
36lb	36lb	USA		No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
0in	0in	0in	1.02ft3	7x5	240DAYS	0°F / 32°F



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Nutrition Analysis - By Serving

Calories	280	Total Fat	12g	Sodium	960mg
Protein	5	Trans Fats	0g	Calcium	50mg
Total Carbohydrates	37g	Saturated Fat	7g	Iron	2.5mg
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	

Additional Images













