



MARKETING

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

Nutrition Facts

Servings per container		
Serving Size		(90 g)
Amount Per Serving		
Calories		280
		% Daily Value*
Total Fat 12 g		16%
Saturated Fat 7 g		%
Trans Fat 0 g		
Cholesterol 0 mg		%
Sodium 960 mg		42%
Total Carbohydrates 37 g		13%
Dietary Fiber 1 g		4%
Total Sugars 3 g		
Includes 1 g Added Sugars		3%

Protein 5 g	
Vitamin D 0 mcg	0%
Calcium 50 mg	4%
Iron 2.5 mg	15%
Potassium 90 mg	2%

* The % Daily Values (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.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack			
237730	211124	10041149402659	168/3.17 OZ			
Brand		Brand Owner	GPC Description			
Springfield Grocer			Bread (Frozen)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
34.8 LBR	33.3 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12.5625 INH	19.4375 INH	7.625 INH	1.077 FTQ	7x7	240 Days	-10 FAH / 10 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS



ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INII = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- | | |
|-------------|---------------|
| Milk - C | Peanuts - N |
| Eggs - MC | Tree - N |
| Soybean - C | Fish - NI |
| Wheat - C | Shellfish - N |
| Sesame - N | Molluscs - N |

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.

PREPARATION & 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 for full 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 removal from oven.

SERVING SUGGESTIONS



Biscuit Sandwich

MORE INFORMATION



NUTRITIONAL ANALYSIS



Calories	280
Protein	5 g
Total Carbohydrates	37 g
Sugars	3 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	12 g
Trans Fat	0 g
Saturated Fat	7 g
Added Sugars	1 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	960 mg
Calcium	50 mg
Iron	2.5 mg
Potassium	90 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



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