00024497830049 - Buttermilk Biscuit Frozen Dough 2.2oz/220ct

A soft, leavened quick bread in an individual size Pre-formed dough pucks Tastes like homemade!





MARKETING



PRODUCT SPECIFICATIONS



Serving Size	1 biscuit (62g)
Amount Per Serving Calories	200
	% Daily Value*
Total Fat 10 g	13%
Saturated Fat 7 g	35%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 430 mg	19%

Nutrition Facts

220 Servings per container

Soaium 430 mg	19%
Total Carbohydrates 23 g	8%
Dietary Fiber 1 g	4%
Total Sugars 1 g	
Includes 1 g Added Sugars	2%
Protein 3 g	

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Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 1.3 mg	8%
Potassium 0 mg	0%

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

HANDLING SUGGESTIONS

Keep Frozen



ALLERGENS



C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients' ; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'



(Peanuts - N



Tree - N









Shellfish - N



INGREDIENTS



Ingredients: Enriched Bleached Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Palm Oil, Biscuit Mix (Leavening [Baking Soda, Sodium Aluminum Phosphate, Sodium Acid Pyrophosphate], Enriched Wheat Flour [Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Buttermilk, Sugar, Salt, Wheat Starch, Palm Oil, DATEM, Nonfat Milk, Sodium Stearoyl Lactylate, Natural Flavor).

Mary B's®

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1 biscuit

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PREPARATION & COOKING SUGGESTIONS

B

SERVING SUGGESTIONS



MORE INFORMATION



Baking / Handling Instructions: THIS PRODUCT DOES NOT REQUIRE THAWING BEFORE BAKING. [1] Preheat oven to 350-400°F. [2] Place frozen biscuit dough (with the smooth side down) on a lightly greased baking pan. [3] Bake approximately 20 minutes or until browned. When thawed, prior to baking, bake only approximately 15 minutes.