

KRUSTEAZ PROFESSIONAL

00041449100029 - KR PRO BISCUIT

Signature buttermilk flavor. Soft, flaky texture. Performs great as rolled or drop biscuit. Balanced flavor



MARKETING

From the #1 recommended foodservice bake mix brand Krusteaz Professional Buttermilk Biscuit Mix has a balanced flavor with a touch of sweetness. It has a golden brown color with a smooth top and uniform break. This biscuit has good tolerance to preparation variables. This biscuit has good tolerance to preparation variables.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
734-0360		00041449100029				
Brand		Brand Owner		GPC Description		
KRUSTEAZ PROFESSIONAL		Continental Mills		Baking/Cooking Mixes (Shelf Stable)		
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin	Kosher	Child Nutrition
26.25 LBR	25 LBR	No		United States	Yes	No
Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
13.19 INH	11.94 INH	7.5 INH	0.6835 FTQ	12x8	365 Days	32 FAH / 95 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

Store in a cool dry place 365 days shelf life

- 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

Eggs - INII

Soybean - INII

Wheat - C

Sesame - INII

Peanuts - INII

Tree - INII

Fish - INII

Shellfish - NI

Crustaceans - INII

Nutrition Facts

57 Servings per container

Serving Size1/3 cup dry mix

Amount Per Serving

Calories160

% Daily Value*

Total Fat68%

Saturated Fat2.5 g13%

Trans Fat0 g

Cholesterol0 mg0%

Sodium500 mg22%

Total Carbohydrates26 g9%

Dietary Fiber1 g2%

Total Sugars3 g

Includes 2 g Added Sugars4%

Protein3 g

Vitamin D0 mcg0%

Calcium20 mg0%

Iron1.4 mg8%

Potassium50 mg0%

* 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.

INGREDIENTS

Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), palm and soybean oil, sugar, buttermilk, Less than 2% of: ascorbic acid, baking soda, salt, sodium acid pyrophosphate, sodium aluminum phosphate.

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PREPARATION & COOKING SUGGESTIONS

FULL BATCH HALF BATCH 5 lb Mix 2 lb (7 1/2 cups) Mix 40 oz (5 cups) Buttermilk or Milk 20 oz (2 cups) Buttermilk or Milk OR 36 oz (4 cups) Cool Water. OR 18 oz (2 cups) of Cool Water. 1. Place water, oil and eggs in in mixer bowl; add mix. Using a paddle, mix on low speed 1 minute. 2. Turn dough out onto floured surface. Roll out and fold in half. Turn one quarter turn; roll to 1/2 inch thickness. 3. Cut with biscuit cutter. Place side by side with edges touching on ungreased sheet pan. BAKING DIRECTIONS For 2 to 3 inch biscuits: Preheat Oven (375F Convection Oven; 425F Standard Oven). Scoop dough onto ungreased or paper-lined sheet, placing biscuits 2 inches apart. For a convection oven, bake for 10-12 minutes. For a standard oven, bake fore 14-16 minutes.

SERVING SUGGESTIONS

DROP BISCUIT RECIPE: For full batch, add mix to 44 oz of buttermilk or milk (5½ cups) and mix for 1 minute. Scoop dough onto ungreased or paper-lined sheet pan, placing biscuits 2 inches apart. Bake as directed below. Do not eat raw batter. HIGH ALTITUDE: No adjustment necessary.

MORE INFORMATION

