

734-0320 - KRUSTEAZ PROFESSIONAL BUTTERMILK BISCUIT MIX

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Brand: KRUSTEAZ



Nutrition Facts

Serving Size 1/3 cup dry mix

	% Daily Value*
calcium 20Milligram	0%
carbohydrate, total 26Gram	9%
cholesterol 0Milligram	0%
energy 160Kilocalorie (international table)	%
fat, total 6Gram	8%
fatty acids, total saturated 2.5Gram	13%
fatty acids, total trans 0Gram	%
fibre, total dietary 1Gram	2%
iron, total 1.4Milligram	8%
potassium 50Milligram	0%
protein, total 3Gram	%
sodium 500Milligram	22%
sugar, added 2Gram	4%
Sugars, tot, expression unknown 3Gram	%
vitamin D 0Microgram	0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Product Specifications

GTIN	10041449100002
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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.

Preparation and Cooking

FULL BATCH HALF BATCH 5 lb (full box) Mix 2½ lb (7 1/2 cups) Mix 40 oz (5 cups) Buttermilk 20 oz (2½ cups) Buttermilk or or Milk OR 36 oz (4½ cups) Milk OR 18 oz (2¼ cups) or Cool Water. Cool Water 1. Place liquid 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.

Serving Suggestions

DROP BISCUIT RECIPE: For full batch, add mix to 44 oz of buttermilk or milk (5 1/2 cups) and mix for 1 minute. Scoop dough onto ungreased or paper-lined sheet pan, placing biscuits 2 inches apart. Bake as directed below.

Packaging and Storage

STORE IN A COOL, DRY PLACE.

Allergens

May contain: Eggs and their derivates, Soybean and its Derivatives
Contains: Milk and its derivates, Wheat and Their Derivatives