



Product Code: 09315

BISCUIT DOUGH MADE WITH WHOLE GRAIN/51% HANDI-SPLIT

A flaky, soft, moist, handi-split freezer-to-oven biscuit dough made with white wheat flour and 1.5 OZ grain EQ

SPECIFICATIONS & STORAGE

GTIN:	00049800093157
Kosher Certification:	KOF-K
Kosher Status:	DAIRY
Case Count:	216
Master Pack:	CASE
Net Case Weight:	28.35 LB
Gross Case Weight:	30.075 LB
Case Cube:	1.045
Pallet Pattern:	10 Ti x 7 Hi (70 Cases/Pallet)
Serving Size:	1 BISCUIT (54 G)
Shelf Life from Manufacture:	210 DAYS
Storage Method:	Keep Frozen
Shelf Life Refrigerated, Prepared:	0 DAYS
Shelf Life Ambient, Prepared:	0 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	2.1 OZ
Case Dimensions:	15.81 IN L x 11.56 IN W x 9.88 IN H

PRODUCT INGREDIENTS

WHOLE WHEAT FLOUR, BUTTERMILK, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, IRON AS FERROUS SULFATE, THIAMINE MONONITRATE, ENZYME, RIBOFLAVIN, FOLIC ACID), PALM OIL, SKIM MILK, LEAVENING (SODIUM ALUMINUM PHOSPHATE, BAKING SODA), MALTODEXTRIN, CONTAINS LESS THAN 2% OF THE FOLLOWING: SUGAR, POTASSIUM CHLORIDE, MODIFIED CORNSTARCH, WATER, SOYBEAN OIL, ARTIFICIAL FLAVOR, SALT, SOY LECITHIN.

ALLERGENS

CONTAINS: MILK, SOY, WHEAT
MAY CONTAIN EGGS.

CONTAINS A BIOENGINEERED FOOD INGREDIENT

TIPS & HANDLING

1. KEEP PRODUCT FROZEN AT 0 F TO -10 F UNTIL READY TO USE. 2. PAN FROZEN DOUGH ON PAPER LINED SHEET PAN. FULL SHEET PAN: INDIVIDUAL - 8 X 5; CLUSTERED - HONEYCOMB OF 51. HALF SHEET PAN: INDIVIDUAL - 5 X 4; CLUSTERED - HONEYCOMB OF 21. * LEAVE ABOUT 1/4" SPACE BETWEEN THE BISCUITS WHEN CLUSTERED 3. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 F - 12 TO 16 MINUTES. CONVECTION OVEN: 325 F - 8 TO 12 MINUTES FOR INDIVIDUAL PANNED AND 12 TO 16 MINUTES FOR CLUSTERED. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.

Nutrition Facts

1 Servings Per Container

Serving Size 1 BISCUIT (54 g)

Amount Per Serving

Calories 170

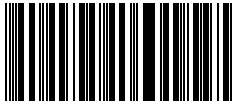
	% Daily Value*
Total Fat 7g	10%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 380mg	17%
Total Carbohydrate 23g	8%
Dietary Fiber 3g	9%
Total Sugars 2g	
Includes 1g Added Sugars	1%
Protein 4g	8%
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 1.2mg	6%
Potassium 360mg	8%
Thiamin	15%
Riboflavin	8%
Folate	4%

* 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.

100g Nutrition Facts

Calories	289.771
Protein	6.36 G
Carbohydrates	38.013 G
Sugars	2.967 G
Added Sugars	0.943 G
Sugar Alcohol	0 G
Water	37.872 G
Fat	12.475 G
Saturates	7.61 G
Trans Fat	0.124 G
Cholesterol	3.413 MG
Fiber	4.378 G
Minerals	
Ash	5.28 G
Calcium	46.554 MG
Iron	1.984 MG
Sodium	640.164 MG
Thiamin	0.281 MG
Riboflavin	0.142 MG
Niacin	2.492 MG
Potassium	605.102 MG
Vitamin D	0 MCG
Folic Acid	27.697 MCG

CASE GTIN



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Customer Service Team: 866.878.3827
Custom Culinary® Online Store: 800.621.8827



Custom Culinary® Chef's Own® Low Sodium Country Gravy Mix

Formula No. 1718

Chef's Own® Low Sodium Country Gravy Mix is a healthier alternative to classic Country Gravy. Made with real buttermilk, butter, and pork sausage flavors. Offers savory roasted flavor and the consistency of real pan gravies.



LOW SODIUM



SUITABLE FOR VEGETARIANS

1718 Size

Quantity

1718ZZPAN 1 / 20 OZ ▼

1

\$8.04

Nutrition Facts

Serving size 2 FL. OZ. (8g)	
Servings Per Container 72	
Amount Per Serving	
Calories 30	
	% D
Total Fat 0.5g	
Saturated Fat 0.5g	
Trans Fat 0g	
Cholesterol 0mg	
Sodium 135mg	
Total Carbohydrates 6g	
Dietary Fiber 0g	
Sugars 1g	
Includes 1g Added Sugar	
Protein 0g	
Vitamin D 0mcg 0 % • Calcium	
Iron 0mg 0 %	• Potas. 2
Vitamin A 0 %	• Vitan

RESOURCES ▼

- [Gravies: Portfolio Brochure](#)
- [Custom Culinary Product Guide](#)
- [Plant-Forward Menuing Guide](#)
- [Shareables Menuing Guide](#)

Preparation

The % Daily Value (DV) tells you how much a nutrient serving of food contributes to a daily diet. 2,000 calories used for general nutrition advice

Pour one gallon of warm water (100°F/38°C) into a saucepan. Gradually add one full bag (20 ounces) of mix to warm water, whisking thoroughly. Bring to a boil (212°F/100°C), stirring frequently. Reduce heat and simmer 3-5 minutes. Serve immediately or hold on steam table at 160° - 175°F/ 71° - 79°C. For Half Bag: In saucepan, gradually add 10 ounces of mix to 1/2 gallon of warm water (100°F/38°C), whisking thoroughly. Continue with directions above.

Ingredients

Brown Rice Flour (Rice Flour, Rice Bran), Food Starch - Modified, Maltodextrin, Corn Syrup Solids, Coconut Oil, Sugar, Salt, Canola Oil, With 2% Or Less Hydrolyzed Corn Protein, Sodium Caseinate, Dipotassium Phosphate, Black Pepper, Mono & Diglycerides, Silicon Dioxide (Anti-Caking Agent), Natural Flavors (With Milk), Extractives Of Annatto And Turmeric (Color).Contains: Milk.

Package Info

Store in tight containers in cool 50°F to 80°F dry areas. 15 months for maximum flavor.

RELATED RECIPES