



| foodservice

**products** BISCUITS**Biscuit Made with Whole Grain/51**

Hex-shaped biscuit dough with a more mild, subtle flavor, golden color and crispy coating. Made with whole grains (51% based on flour content), a good source of fiber with zero grams trans fat per serving. For a child nutrition bid specification, please contact our Helpline at 1-800-356-7094 or email helpline@rich.com.



# 792400

**specifications**

<b>Product Code</b>	09315	<b>Gross Case Weight</b>	30.075 LB
<b>Units Per Case</b>	216	<b>Net Case Weight</b>	28.35 LB
<b>Unit Weight</b>	2.1	<b>Case Dimensions</b>	15.812 IN (L) x 11.562 IN (W) x 9.875 ON (H)
<b>GTIN Case</b>	00049800093157	<b>Pallet</b>	Tiers: 10 High: 7
<b>GTIN Item</b>		<b>Kosher</b>	DAIRY

**nutrition**

<b>Nutrition Facts</b>	
serving size: 1 BISCUIT (54 G)	
amount per serving	
<b>calories</b>	170
<b>calories from fat</b>	70
<b>total fat</b>	7g
saturated fat	4.5g
trans fat	0g
<b>cholesterol</b>	0mg
<b>sodium</b>	390mg
<b>total carbohydrates</b>	22g
dietary fiber	3g
sugars	3g
<b>protein</b>	4g

**ingredients**

WHOLE WHEAT FLOUR, WATER, 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, BUTTERMILK, CONTAINS LESS THAN 2% OF THE FOLLOWING: POTASSIUM CHLORIDE, SUGAR, MODIFIED CORN STARCH, SOYBEAN OIL, ARTIFICIAL FLAVOR, DATEM, SALT, SOY LECITHIN. CONTAINS: WHEAT, MILK, SOY MAY CONTAIN EGG AND SESAME.

**allergens**

milk, wheat, soybean

**storage****Shelf Life**

- Frozen: 180 days
- Refrigerated: 0 days
- Ambient: 2 days (after baked), sealed in bag

**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. 3. BAKE UNTIL GOLDEN BROWN. CONVENTIONAL OVEN: 375 F - 10 TO 14 MINUTES. CONVECTION OVEN: 325 F - 12 TO 16 MINUTES. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.