

734-0360 - 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	00041449100029
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 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 ½ -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 (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.	
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	