



Conagra Foodservice
222 W. Merchandise Mart Plaza, Suite 1300
Chicago, IL 60654
TEL: 402-240-4000

Quality Attributes Sheet For Bakery Chef Premium Buttermilk Biscuits 5-20ct- 2.25oz UPC 86151 80511

Ingredient Statement: Enriched Wheat Flour (Bleached Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Cultured Nonfat Buttermilk (Cultured Skim Milk, Nonfat Dry Milk, Modified Food Starch, Salt, Sodium Citrate, Mono- and Diglycerides, Locust Bean Gum, Carrageenan), Palm Oil, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Monocalcium Phosphate), Water, Less Than 2% Of: Sugar, Salt, Soybean Oil, Soy Lecithin. CONTAINS: MILK, SOY, WHEAT.

Nutritional Information:

Per serving	1 biscuit (64g)
Calories	200
Calories From Fat	80
	% Daily Value
Total Fat, 9g	14%
Saturated Fat, 4.5g	23%
Trans Fat, 0g	
Cholesterol, 0mg	0%
Sodium, 640 mg	27%
Potassium, 70mg	2%
Carbohydrate, 27g	9%
Dietary Fiber, < 1g	2%
Sugars, 2 g	
Protein, 3 g	
Vitamin A	0%
Vitamin C	0%
Calcium	4%
Iron	8%

Date: 5/2017

ALLERGENS	Milk, Soy, Wheat
Product Facts	
Gross Weight (lbs)	16.160
Net Weight (lbs)	14.100
Case Cube (ft ³)	1.150
Case Dimensions (LxWxH)	15.625 x 13.125 x 9.688
Pattern Tie x High = Total cases	9 x 8 = 72
Shelf Life	360 Days
Storage	Keep Frozen
Kosher	Kosher OU - Dairy
Country of Origin Information	
Finished Product	USA

Shawn Fear
Customer Facing Quality Manager, Food Service
Conagra Brands



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PREPARATION DIRECTIONS:

- Place unopened bag with bakeable tray of biscuits directly on oven rack.
- Bake as directed until golden brown and hot. After baking, carefully cut or tear bag and brush biscuits with liquid margarine or butter if desired.

	THAWED BISCUITS	FROZEN BISCUITS
	Thaw overnight in refrigerator. Use bakeable tray and bag.	Use bakeable tray and bag.
Convection Oven 375°F	8-10 Minutes	16-18 Minutes
Conventional Oven 400°F	10-12 Minutes	20-22 Minutes

WARMING CABINET INSTRUCTIONS:

- Place thawed biscuits on parchment lined sheet pan. Do not cover.
- Place in preheated warming cabinet: 190°F, 30% humidity, 1 ½ hours or until hot.
*For best results, do not heat frozen biscuits in warming cabinet.

MICROWAVE DIRECTIONS:

DO NOT USE MICROWAVE ON FROZEN BISCUITS

- Place thawed biscuit(s) on microwavable plate. Microwave, uncovered, on high as directed.
- Microwave* 700-1000 Watts

1 Biscuit	15 Seconds
2 Biscuits	20 Seconds
3 Biscuits	25 Seconds
4 Biscuits	50 Seconds
5 Biscuits	55 Seconds

*Microwave Ovens vary in power; heating times may need adjustment.

TO PREPARE SMALLER QUANTITIES:

- Place biscuits on parchment paper lined sheet pan. Do not cover.
- Bake Thawed:
Convection Oven: 375°F. 6-8 minutes
Conventional Oven: 400°F. 9-11 minutes
- Bake Frozen:
Convection Oven: 375°F. 10-12 minutes
Conventional Oven: 400°F. 15-17 minutes

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