

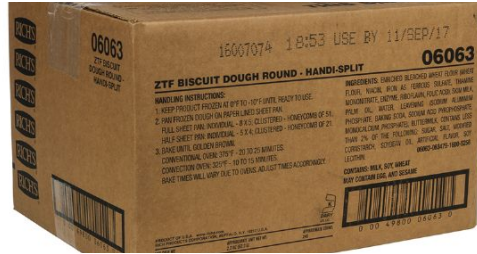


Case GTIN



# ZTF BISCUIT DOUGH ROUND - HANDI-SPLIT

Product Code: 06063



## Product Ingredients

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

## Product Specification

GTIN: 0 00 49800 06063 0

Kosher Certification: <b>KOF-K</b>	Serving Size: <b>1 BISCUIT (56 G)</b>
Kosher Status: <b>DAIRY</b>	Shelf Life(Frozen): <b>180 DAY</b>
Case Count: <b>240</b>	Shelf Life(Refrigerated): <b>0 DAY</b>
Master Pack: <b>CASE</b>	Shelf Life(Ambient): <b>2 DAY</b>
Net Case Weight: <b>33 lb.</b>	Master Unit Size: <b>2.2</b>
Gross Case Weight: <b>34.795 lb</b>	Case Dimensions: <b>15.8125IN L x 9.875IN H x 11.5625 W</b>
Case Cube: <b>1.0448</b>	
Pallet Pattern: <b>10 Ti x 7 Hi ( 70 Cases/Pallet)</b>	

## Product Prep and Cooking Instructions

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 - 20 TO 25 MINUTES. CONVECTION OVEN: 325 F - 10 TO 15 MINUTES. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.

## Nutrition Facts

Serving Size 1 BISCUIT (56 G)

Servings Per Container 1

### Amount Per Serving

Calories 190 Calories from Fat 80

		% Daily Value*
<b>Total Fat</b>	9g	14%
Saturated Fat	6g	28%
Trans Fat	0g	
<b>Cholesterol</b>	0mg	0%
<b>Sodium</b>	660mg	28%
<b>Total Carbohydrate</b>	23g	8%
Dietary Fiber	1g	3%
Sugars	2g	
<b>Protein</b>	3g	7%
Vitamin A	0%	Vitamin C 0%
Calcium	4%	Iron 8%
Folate	10%	Niacin 8%
Riboflavin	6%	Thiamin 10%

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

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300mg	375mg
Dietary Fiber		25g	30g

Calories per gram: Fat 9 Total Carbohydrate 4 Protein 4

## 100g Nutrition Facts

<b>Energy</b>	
Calories	299.3938
Kilojoules	1252.6637
Calories From Fat	43.46% 130.1251
Calories From Saturated Fat	81.8595
<b>Protein</b>	5.4844 g
<b>Carbohydrates</b>	36.8328 g
Sugars	2.7079 g
Sugar Alcohol	0.0000 g
<b>Water</b>	37.7308 g
<b>Fat</b>	14.4583 g
Saturates	9.0955 g
Trans Fat	0.1331 g
Polyunsaturates	1.0374 g
Monounsaturates	3.7257 g
<b>Cholesterol</b>	1.1378 mg
<b>Fiber</b>	1.0795 g
<b>Minerals</b>	
Ash	5.4937 g
Calcium	51.8178 mg
Iron	2.0358 mg
Sodium	1048.5401 mg
<b>Vitamins</b>	
Thiamin	0.2878 mg
Riboflavin	0.1799 mg
Niacin	2.3791 mg
Vitamin A	1.2817 iu /0.3850

Vitamin C	0.1529 mg
Folic Acid	67.4597 ug