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ITEM#: 734-0380

## KRUSTEAZ PROFESSIONAL BUTTERMILK BISCUIT MIX

Signature buttermilk flavor  
Soft, flaky texture  
Performs great as rolled or  
drop biscuit



Shelf Life	Storage Temp Min	Storage Temp Max
365 days	32°F	95°F

### 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

5 lb Mix  
40 oz (5 cups) Buttermilk  
OR 36 oz (4 cups)  
Cool Water

#### HALF BATCH

2 lb (7 1/2 cups) Mix  
20 oz (2 cups) Buttermilk or or Milk  
Milk OR 18 oz (2 cups) or 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 1/4-inch thickness.
3. Cut with biscuit cutter. Place side by side with edges touching on ungreased sheet pan.

Do not eat raw dough.

HIGH ALTITUDE: No adjustment necessary.

BAKE

Convection Oven: 375F 10-12 minutes

Standard Oven: 425F 14-16 minutes

YIELD: 5 lb mix makes about 114, 2-inch (1 oz) biscuits OR 44, 3-inch (2 1/2 oz) biscuits.

## Nutrition Facts

57 servings per Container

**Serving Size**

**1/3 cup dry mix**

Amount per serving

**Calories**

**160**

% Daily Value\*

**Total Fat** 0g **0%**

**Saturated Fat** 3g **13%**

**Trans Fat** 0g

**Cholesterol** 0mg **0%**

**Sodium** 500mg **22%**

**Total Carbohydrate** 26g **9%**

**Dietary Fiber** 1g **2%**

**Total Sugars** 3g

**Includes 2g Added Sugars** **4%**

**Protein** 3g

**Vitamin D** 0mcg **0%**

**Calcium** 20mg **0%**

**Iron** 1mg **8%**

**Potassium** 50mg **0%**

\* 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.

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### Allergens

