



GTIN: 10041449100002

ITEM#: 734-0320

KR PRO BISCUIT

From the #1 recommended foodservice bake mix brand Krusteaz Professional Buttermilk Biscuit Mix has a balanced flavor with a touch of sweetness. It has a golden brown color with a smooth top and uniform break. This biscuit has good tolerance to preparation variables.

Shelf Life	Storage Temp Min	Storage Temp Max
365 days	32°F	90°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 (full box) Mix
40 oz (5 cups) Buttermilk or Milk OR 36 oz (4 1/2 cups) Cool Water.

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

BAKING DIRECTIONS
1.1 oz dough: Preheat oven (375F for a convection oven, 425F for a standard oven). For a convection oven, bake for 10 to 12 minutes. For a standard oven, bake for 14 to 16 minutes. Full batch yields 114, 2-inch (1 oz) biscuits.
1.9 oz dough: Preheat oven (375F for a convection oven, 425F for a standard oven). For a convection oven, bake for 10 to 12 minutes. For a standard oven, bake for 14 to 16 minutes. Full batch yields 62, 2 1/2-inch (1 3/4oz) biscuits.
2.7 oz dough: Preheat oven (375F for a convection oven, 425F for a standard oven). For a convection oven, bake for 10 to 12 minutes. For a standard oven, bake for 14 to 16 minutes. Full batch yields 44, 3-inch (2 1/2 oz) biscuits.
DROP BISCUIT RECIPE: For full batch, add mix to 44 oz of buttermilk or milk (5 1/2 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.

View our full recipes library at <https://www.krusteazpro.com/recipes>

Allergens



Nutrition Facts

342 servings per Container

Serving Size

1/3 cup mix

Amount per serving

Calories

160

% Daily Value*

Total Fat 6g 8%

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.