

B367 – BAKERY MIX, REGULAR, BISCUIT TYPE, 5 LB



Nutrition Information

Bakery flour mix, regular, biscuit type

CATEGORY	<ul style="list-style-type: none"> Grains/Breads
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> Prepared from enriched wheat flour, sugar, refined hydrogenated vegetable shortening (excluding palm oil, palm kernel oil, and coconut oil), nonfat dry milk or buttermilk or whey, salt, and leavening agents.
PACK/YIELD	<ul style="list-style-type: none"> 6/5 lb pkg. One 5 lb pkg AP yields about 18¾ cups. One lb AP yields about 3¾ cups. CN Crediting: Bakery mix is made with enriched flour and serves as a recipe ingredient; crediting is based on the recipe and portion weight. For more information, see section 3 Grains/Breads in the <i>Food Buying Guide for Child Nutrition Programs</i>.
STORAGE	<ul style="list-style-type: none"> Store bakery mix off the floor in a cool, dry, well-ventilated place (ideal temperature of 50 °F and relative humidity between 50 and 70%). If ideal storage conditions are not available, store bakery mix under refrigeration. Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.

	¼ cup (30 g)	1 cup (120 g)
Calories	120	480
Protein	2.54 g	10.16 g
Carbohydrate	18.76 g	75.04 g
Dietary Fiber	2.10 g	8.5 g
Sugars	N/A	N/A
Total Fat	3.87 g	15.48 g
Saturated Fat	0.93 g	3.71 g
Trans Fat	N/A	N/A
Cholesterol	0 mg	0 mg
Iron	1.23 mg	4.93 mg
Calcium	56 mg	224 mg
Sodium	423 mg	1692 mg
Magnesium	6 mg	24 mg
Potassium	37 mg	149 mg
Vitamin A	0 IU	0 IU
Vitamin A	N/A	N/A
Vitamin C	0 mg	0 mg
Vitamin E	N/A	N/A



USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

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PREPARATION/ COOKING INSTRUCTIONS	<ul style="list-style-type: none">• Follow manufacturer's directions on package.
USES AND TIPS	<ul style="list-style-type: none">• Use as a base for preparing biscuits, dumplings, shortcakes, waffles, pancakes, muffins, coffee cakes, etc.
FOOD SAFETY INFORMATION	<ul style="list-style-type: none">• Visually inspect for presence of foreign substances, insects, or molds before use.
BEST IF USED BY GUIDANCE	<ul style="list-style-type: none">• For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm.• For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.

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