

B368 – BAKERY MIX, LOWFAT, BISCUIT TYPE, 5 LB



Nutrition Information

Bakery flour mix, lowfat

	¼ cup (30 g)	1 cup (120 g)
Calories	108	433
Protein	2.72 g	10.88 g
Carbohydrate	21.18 g	84.71 g
Dietary Fiber	1.1 g	4.2 g
Sugars	N/A	N/A
Total Fat	1.41 g	5.64 g
Saturated Fat	0.26 g	1.02 g
Trans Fat	N/A	N/A
Cholesterol	0 mg	0 mg
Iron	1.23 mg	4.93 g
Calcium	54 mg	217 mg
Sodium	408 mg	1632 mg
Magnesium	8 mg	34 mg
Potassium	42 mg	169 mg
Vitamin A	0 IU	0 IU
Vitamin A	0 RAE	0 RAE
Vitamin C	0 mg	0 mg
Vitamin E	N/A	N/A

CATEGORY	<ul style="list-style-type: none"> Grains/Breads
PRODUCT DESCRIPTION	<ul style="list-style-type: none"> Prepared from enriched wheat flour, sugar, nonfat dry milk or buttermilk or whey, salt, leavening agents, and a fat replacer, such as OATRIM.
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.



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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