

CMC[®]*Quality & Value***Buttermilk Biscuit Mix**
Complete**Nutrition Facts**about 55 servings per container
Serving size 1/3 cup mix (40g)
(amount for two,
2 inch biscuits)

Amount per serving

Calories **140**

% Daily Value*

Total Fat 2g **3%**Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 0mg **0%****Sodium** 400mg **17%****Total Carbohydrate** 28g **10%**Dietary Fiber 1g **4%**

Total Sugars 2g

Includes 2g Added Sugars **4%****Protein** 3gVitamin D 0mcg **0%**Calcium 163mg **15%**Iron 2mg **10%**Potassium 51mg **2%**Thiamin **15%**Riboflavin **8%**Niacin **15%**Folate **15%***The % Daily Value 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.**INGREDIENTS:** Wheat Flour, Dextrose, Soybean Oil and/or Palm Oil, contains less than 2% of: Calcium Acid Pyrophosphate, Monocalcium Phosphate, Baking Soda, Tricalcium Phosphate, Buttermilk, Citric Acid Anhydrous, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Oat Fiber (Sunflower Lecithin, Tocopheryl Acetate), Salt, Wheat Protein Isolate (Wheat Gluten, Lactic Acid, Sulfite).**CONTAINS:** Milk, Wheat

Brand	CMC
Item Number	1037
SKU	4670201037
UPC	846702010370
GTIN	20846702010374
Pack Size	6/5 lb
Case Net Weight	30 lb
Case Gross Weight	31.47 lb
Case Dimensions	15.31" x 9.69" x 11.69"
Cases/Pallet	50
TI/Hi	10/5
Pallet Gross Weight	1,623.50 lbs
Pallet Net Weight	1,500 lbs
Pallet Cube ft.	60
Pallet Size	40" x 48" x 54"
Code Information	Best if used by date
Shelf Life	12 Months



	25 lb Basis	5 lb Basis
Buttermilk Biscuit	25 lb mix	5 lb mix
Water	5 cups (40 oz)	2 ½ cups (20 oz)
Method		
- Use a mixer with paddle attachment. - Pour water into mixer bowl. Add Buttermilk Biscuit Mix. - Blend on low speed* for 30 seconds. - Stop mixer. Scrape bowl and paddle. - Blend on low speed* for 30 more seconds. Do not over-mix. - Place dough on a floured surface. Dust with flour. Fold all edges to center and gently pat (do not knead dough). Divide into usable sizes. Roll out to ½" thick using a rolling pin. - Cut out biscuits using a 2" cutter. - Place biscuits on lightly greased pan. - Bake according to the table below:**		
Standard Oven	400°F for 12 - 15 minutes**	
Convection Oven	350°F for 7 - 10 minutes**	

* Low speed is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

** Baking time may vary depending on the oven and oven load.

Cut Biscuit Yield and Scale: The dough from 5 lb of Buttermilk Biscuit Mix will make approximately 110 (1 oz) 2" cut biscuits.

Drop Biscuit Scale: A #20 scoop will make a 2 – 2¼ oz biscuit and a #10 scoop will make a 3¾ – 4 oz biscuit.

High Altitude (over 4,000 ft.): Add ½ oz flour and ¼ oz water for each pound of mix. It may be necessary to reduce mixing time slightly or increase baking temperature.