

**Bridgford**<sup>®</sup>  
The Fresh-Baked Idea Company<sup>®</sup>

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Trans Fat!

# Frozen "Old South"<sup>®</sup> Buttermilk Biscuits



**Bridgford "Old South" Buttermilk Biscuits have been satisfying customers for over 50 years.**

Each case has clearly printed heating instructions in English and Spanish. The case is lined with a plastic bag for moisture protection. The biscuits can be heated from thawed or frozen, in convection or conventional ovens, or microwaved.



# 1 PAN

Each layer of biscuits is packed on an ovenable, disposable tray. Place this tray onto a sheet pan for easy handling.



# 2 HEAT

Preheat convection oven to 325° F. (If you are using a conventional oven, preheat to 375° F.) Place the sheet pan into the oven.

Allow the biscuits to heat for 7 to 8 minutes from a thawed state, or 10 to 12 minutes from frozen.

See case for microwave heating times.



# 3 BRUSH

Carefully remove the sheet pan from the oven, and brush the tops of each biscuit with melted butter or margarine.



# 4 SERVE

Transfer biscuits to a serving plate or basket.



# 5 KEEP WARM

To keep the remaining biscuits warm, place the entire sheet pan into a warming drawer, set at 50% moisture and 160° F. Set on top of cooling rack for even heating.



**Easy to "Heat & Serve," Bridgford Fully Baked Buttermilk Biscuits are your "around-the-clock" profit-making performers - always ready to serve! Use them in unlimited ways to compliment your menu.**

For variety, top Bridgford "Old South"® Buttermilk Biscuits with country gravy, fresh berries, or easily split them open for delicious biscuit sandwiches! For more serving ideas, visit [bridgford.com/foodservice](http://bridgford.com/foodservice). Happy Baking!

**Biscuit Eggs Benedict:**

A delicious twist on the original.



**Biscuits & Gravy:**

Top heated biscuits with gravy.



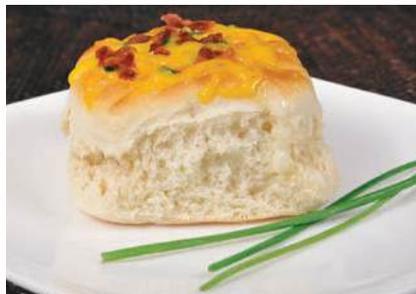
**Berry Trifle:**

Fresh berries and creamy vanilla pudding, topped with a dollop of whipped cream.



**Bacon & Cheddar Biscuits:**

Top with Cheddar cheese, real bacon bits, and fresh chives.



**Chicken & Biscuits:**

Simply split and fill with chicken patties for a protein-packed meal or snack.



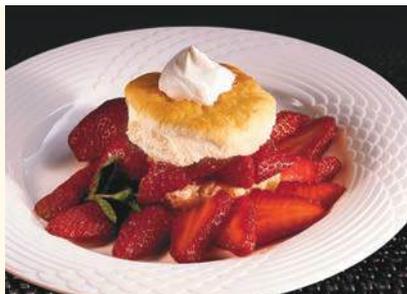
**Egg & Bacon Biscuit Sandwich:**

Slice or split and fill with a fried egg and crispy bacon.



**Strawberry Shortcake:**

A classic dessert without all the work—serve biscuits with fresh strawberries and whipped cream!



**Biscuit Pizzas:**

The name says it all! Turn biscuits into individual pizzas with sauce, cheese, and endless topping selections.



**Biscuit Sliders:**

Split and fill with various meats and cheeses.



**Bisc-Cakes:**

Transform biscuits into a decadent dessert using cinnamon, sugar, and creamy icing!



Insist on the brand that has served America's foodservice establishments since 1932!

Bridgford, the Fresh-Baked Idea Company!®

Product Description	Product Code	Case Count and Weight	GTIN
<b>BAKED "OLD SOUTH" BUTTERMILK BISCUITS "Heat &amp; Serve" – Round</b>			
"Old South" Buttermilk Biscuits, 3", Layer Pack	6171	100/2.0 oz.	1-00-47500-00562-0
Old South Buttermilk Biscuits, 3", Layer Pk.	6173	100/2.25 oz.	1-00-47500-01643-3
Easy Break "Old South" Buttermilk Biscuits, 3", Layer Pack	6182	100/2.25 oz.	1-00-47500-00525-5
"Old South" Buttermilk Biscuits, 3", Layer Pack	6185	100/2.25 oz.	1-00-47500-00468-5
Grain Waiver Buttermilk Biscuits (Lower Sodium), Layer Pack	6284	100/2.25 oz.	1-00-47500-01740-1
Southern-Style Butter-Flavored Buttermilk Biscuits, 3", Layer Pack	6186	100/2.25 oz.	1-00-47500-00471-5
Super Butter Flavored Buttermilk Biscuits, Layer Pack	6244	100/2.25 oz.	1-00-47500-01796-8
"Old South" Buttermilk Biscuits, 3¼", Layer Pack	6188	100/2.85 oz.	1-00-47500-00324-4
"Old South" Buttermilk Biscuits, 4", Layer Pack	6192	60/4.0 oz.	1-00-47500-00510-1
"Old South" Buttermilk Biscuits, 2", Layer Pack	6195	105/1.25 oz.	1-00-47500-00265-0
"Old South" Buttermilk Biscuits, 3", Layer Pack	6289	120/2.5 oz.	1-00-47500-01135-5
<b>BAKED "OLD SOUTH" BUTTERMILK BISCUITS "Heat &amp; Serve" – Square</b>			
"Old South" Buttermilk Biscuits, 2", Layer Pack	6197	120/1.0 oz.	1-00-47500-00461-6
"Old South" Buttermilk Biscuits, 2¼", Layer Pack	6180	60/2.0 oz.	1-00-47500-00263-6
<b>BAKED "OLD SOUTH" BUTTERMILK BISCUITS "Heat &amp; Serve" – Pre-Sliced</b>			
"Old South" Buttermilk Biscuits, 3" Round, Layer Pack	6170	100/2.25 oz.	1-00-47500-00325-1
<b>PAR-BAKED BUTTERMILK BISCUITS</b>			
"Old South" Buttermilk Biscuits, 3¼" Round, Layer Pack	6191	100/2.85 oz.	1-00-47500-00533-0
<b>WHOLE GRAIN BISCUITS "Heat &amp; Serve"</b>			
Honey Wheat Sliced Biscuits, Layer Pack	6265	105/1.25 oz.	1-00-47500-01418-9
*Honey Whole Wheat Biscuits, 3" Round, Layer Pack	6285	100/2.25 oz.	1-00-47500-01103-4
*Honey Whole Wheat Biscuits, Sliced 3" Round, Layer Pack	6267	100/2.0 oz.	1-00-47500-01239-0
*Honey Whole Wheat Biscuits, Sliced 3" Round, Layer Pack	6270	100/2.25 oz.	1-00-47500-01474-5
*Honey Whole Wheat Biscuits, 2" Round, Layer Pack	6293	105/1.25 oz.	1-00-47500-01321-2
*White Whole Wheat Buttermilk Biscuits, 2" Square, Layer Pack	6296	120/1.11 oz.	1-00-47500-01401-1
<b>FLAVORED BISCUITS "Heat &amp; Serve"</b>			
*White Whole Wheat Maple Flavored Biscuits, 3" Round, Layer Pack	6245	100/2.5 oz.	1-00-47500-01578-0
*White Whole Wheat Blueberry Flavored Biscuits, 3" Round, Layer Pack	6246	100/2.5 oz.	1-00-47500-01579-7
Cheesy Jalapeño Biscuits, Sliced, Layer Pack	6292	100/2.25 oz.	1-00-47500-01845-3
*White Whole Wheat Cheesy Jalapeño Biscuits, Sliced, Layer Pack	6298	100/2.5 oz.	1-00-47500-02095-1
<b>SINGLE SERVE INDIVIDUALLY WRAPPED (IW) BISCUITS "Heat &amp; Serve"</b>			
Individually Wrapped Buttermilk Biscuits	6680	72/2.25 oz	1-00-47500-01600-8
Individually Wrapped Honey Whole Wheat Biscuits	6681	72/2.25 oz	1-00-47500-01601-5

\*Ideal for School Food Service

\*Meets USDA requirements for Smart Snacks



"Old South"  
Buttermilk Biscuits  
#6185

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**Bridgford**<sup>®</sup>