

Bridgford[®]
The Fresh-Baked Idea Company[®]

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Frozen "Old South"[®] 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. 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
BAKED "OLD SOUTH" BUTTERMILK BISCUITS "Heat & Serve" – Round			
"Old South" Buttermilk Biscuits, 3", Layer Pack	6171	100/2.0 oz.	1-00-47500-00562-0
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
New! 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
New! 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
BAKED "OLD SOUTH" BUTTERMILK BISCUITS "Heat & Serve" – Square			
"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
BAKED "OLD SOUTH" BUTTERMILK BISCUITS "Heat & Serve" – Pre-Sliced			
"Old South" Buttermilk Biscuits, 3" Round, Layer Pack	6170	100/2.25 oz.	1-00-47500-00325-1
"Old South" Buttermilk Biscuits, 2" Square, Layer Pack	6190	120/1.0 oz.	1-00-47500-00266-7
PAR-BAKED BUTTERMILK BISCUITS			
"Old South" Buttermilk Biscuits, 3¼" Round, Layer Pack	6191	100/2.85 oz.	1-00-47500-00533-0
BUTTERMILK BISCUIT DOUGH			
Buttermilk Biscuit Dough, Bag Pack	6169	8/26/2.2 oz.	1-00-47500-00796-9
WHOLE GRAIN BISCUITS "Heat & Serve"			
New! 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	120/1.0 oz.	1-00-47500-01401-1
FLAVORED BISCUITS "Heat & Serve"			
New! *White Whole Wheat Maple Flavored Biscuits, 3" Round, Layer Pack	6245	100/2.5 oz.	1-00-47500-01578-0
New! *White Whole Wheat Blueberry Flavored Biscuits, 3" Round, Layer Pack	6246	100/2.5 oz.	1-00-47500-01579-7
New! Cheesy Jalapeño Biscuits, Sliced, Layer Pack	6292	100/2.25 oz.	1-00-47500-01845-3
New! *White Whole Wheat Cheesy Jalapeño Biscuits, Sliced, Layer Pack	6298	100/2.5 oz.	1-00-47500-02095-1
SINGLE SERVE INDIVIDUALLY WRAPPED (IW) BISCUITS "Heat & Serve"			
New! Individually Wrapped Buttermilk Biscuits	6680	72/2.25 oz	1-00-47500-01600-8
New! *Individually Wrapped Honey Whole Wheat Biscuits	6681	72/2.25 oz	1-00-47500-01601-5
New! *Individually Wrapped White Whole Wheat Maple Flavored Biscuits	6682	72/2.5 oz	1-00-47500-01602-2
New! *Individually Wrapped White Whole Wheat Blueberry Flavored Biscuits	6683	72/2.5 oz	1-00-47500-01603-9

*Ideal for School Food Service

*Meets USDA requirements for Smart Snacks



"Old South"
Buttermilk Biscuits
#6185



Bridgford Foods Corporation
1707 S. Good-Latimer Expressway Dallas, TX 75226
Call Customer Service at (800) 527-2105 or email at
info@bridgford.com, bridgford.com/foodservice

