



Pillsbury™ Biscuits

Interactive Product Guide



Pillsbury™ Biscuits

Interactive Product Guide

**Product
Characteristics**

Test Your Oven

Baked Biscuits

**Frozen Biscuit
Dough**

Troubleshooting

**Recipes
& Merchandising**

PILLSBURY'S RIGHT TO WIN

Complete portfolio for every menu need

Consistent product from case to case

Superior holding ability

*Click on the "Product Characteristics"
tab to begin*



Product Characteristics

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Recipes & Merchandising

Pillsbury™ Biscuits are popular, profitable and can be used in a variety of menu applications.

taste



texture



appearance



quality



US preferences



Click

each icon to learn more



Pillsbury™ Biscuits

Interactive Product Guide

Product Characteristics

Product Characteristics

Test Your Oven

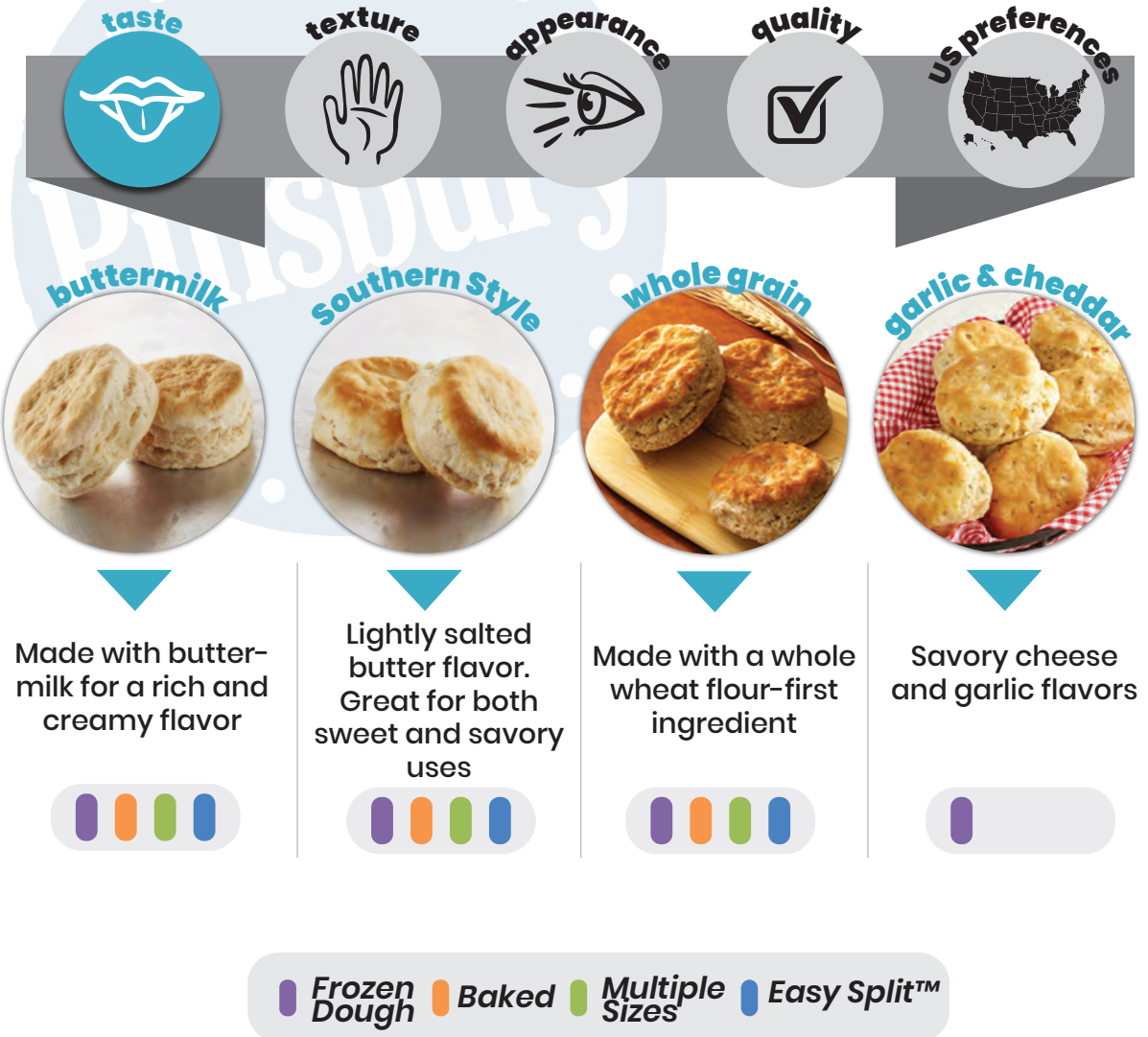
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US preferences



• Moist • Tender • Light • Fluffy •

Interior



Exterior

• Crispy •

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► *Buttermilk & Southern Style Biscuits are tall, fluffy and golden brown in color. An uneven top gives them a homeade appearance.*

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texture



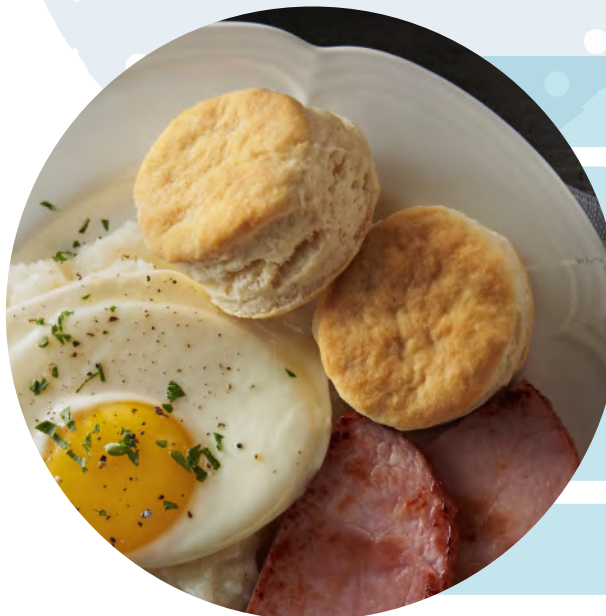
appearance



quality



US preferences



✓ Complete portfolio for every biscuit need

✓ Consistent Product from case to case

✓ Superior holding ability minimizes waste

✓ No partially hydrogenated oils

✓ No skilled labor required

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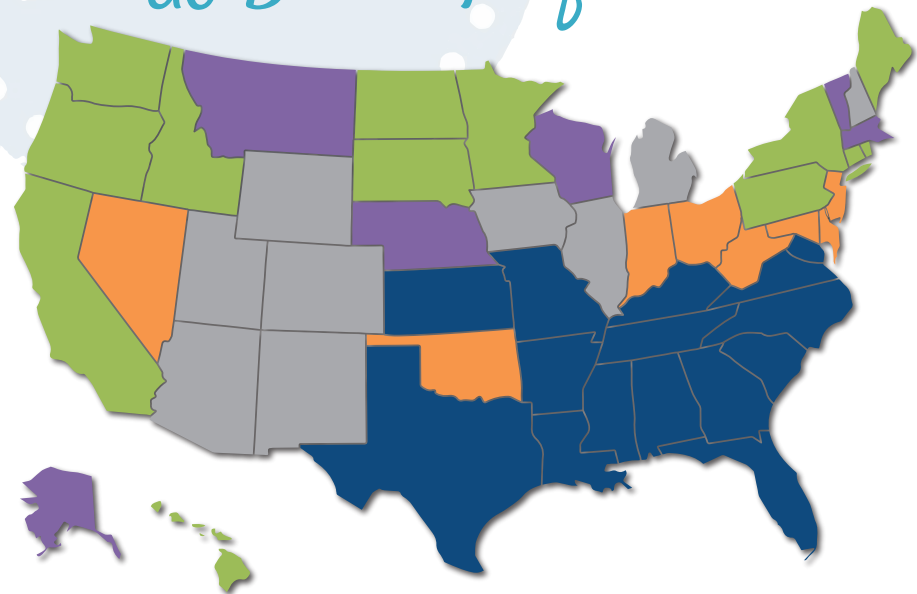
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US Biscuit Preferences



- No Preference
- Buttermilk (1.5-2.5x)
- Southern Style (>2.5x)
- Strong Buttermilk (>2.5x)
- Strong Southern Style (>2.5x)

*General Mills Sales Data, June 2016 through March 2017

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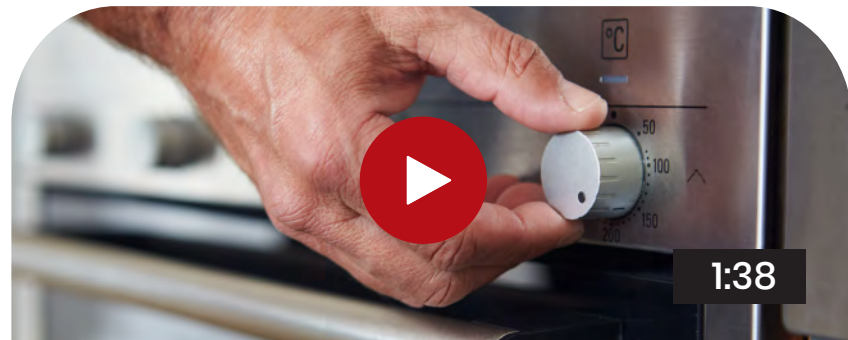
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An oven that doesn't run true to its temperature setting is unreliable and, more often than not, the cause of disappointing results. Before baking biscuits, make sure your oven is properly calibrated.

Instructions

1. Watch the **Oven Calibration** video
 2. Adjust oven temperature accordingly
 3. Bake biscuits at the adjusted temp.
- Note how long the baking process takes



oven calibration steps

Baked Biscuits

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Pillsbury™ Baked Biscuits offer the convenience of minimal labor and multiple warming methods without sacrificing taste & texture.

attributes



warming



holding



Click

each icon to learn more



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Pillsbury™ Baked Biscuits offer the convenience of minimal labor and multiple warming methods without sacrificing taste & texture.



- *Easy preparation - just thaw, heat and serve for fresh biscuits in minutes*
- *Easy Split™ for easy sandwich applications*
- *Individually wrapped and bakeable tray*
- *Buttermilk, Southern Style and Whole Grain flavors available*
- *Superior holding ability minimizes waste*



Boxes arrive frozen and contain individually wrapped trays of biscuits

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Microwave



Warming Cabinet



Oven
(Convection)



No Thaw Required



No Thaw Required



2 Hour Thaw Recommended



10-15 sec

- Open plastic wrap and remove desired number of biscuits from tray
- Place on microwave safe plate and heat 10 seconds for 1 biscuit + 5 seconds for each additional



150°F
30 min-2 hrs

- Place biscuit tray on sheet pan (plastic wrap on). The plastic wrap steams biscuits and prevents drying
- Place in heating cabinet at low temp (150°F or below) for up to 2 hours



325°F
6-8 min

- Remove plastic wrap and place biscuit tray on sheet pan
- Place in oven at 325°F for 6-8 minutes, or until biscuits are warm to the touch

Baked Biscuits

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Microwave



Warming Cabinet



Oven
(Convection)



Best Consumed Immediately



Best Consumed Within 2 hrs
(Plastic wrap on)



Best Consumed Immediately

- Microwaving is ideal when you want to heat individual biscuits and not the entire tray
- Once biscuits have reached desired warmness, consume immediately OR place in warming cabinet for up to 30 mins

- Warming cabinet is the ideal method for heating entire trays of biscuits
- Trays with wrap kept on & heated only in cabinet will last up to 2 hrs
- Once plastic wrap is removed, consume within 30 mins

- Oven is only recommended when you don't have access to a warming cabinet and want to heat an entire tray
- Once biscuits have reached desired warmness, consume immediately OR place in warming cabinet for up to 30 mins

Frozen Biscuit Dough

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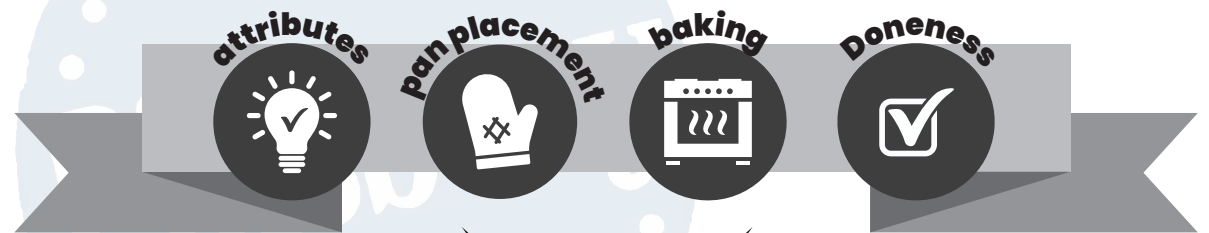
Baked Biscuits

**Frozen Biscuit
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Pillsbury™ Frozen Biscuit Dough offers freezer to oven convenience and superior holding ability without sacrificing taste & texture.



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Frozen Biscuit Dough

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Recipes & Merchandising

Pillsbury™ Frozen Biscuit Dough offers freezer to oven convenience and superior holding ability without sacrificing taste & texture.



- *Easy preparation – just place, bake and serve. No thawing required*
- *Scratch-like flavor, texture and appearance*
- *Superior holding ability minimizes waste*
- *Bake only what you need*
- *Easy Split™ for easy sandwich applications*
- *Buttermilk, Southern Style, Garlic Cheddar and Whole Grain flavors available*



Boxes arrive frozen and contain individual pre-formed biscuits

Frozen Biscuit Dough

Pillsbury™ Frozen Biscuit Dough offers freezer to oven convenience and superior holding ability without sacrificing taste & texture.



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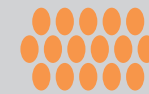
Pan placement varies depending on biscuit size. Refer to box for recommended configuration.



Cluster



Crisp Exterior



Honeycomb



*Extra Fluffy Interior
Added Height*



If baking at home, use a quarter or half sheet pan instead of full.

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Frozen Biscuit Dough

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attributes



pan placement



baking



Doneness



Convection



Conventional



Rack



325°F
Refer to box for
bake time



375°F
Refer to box for
bake time



350°F
Refer to box for
bake time



Rotate pan halfway
through bake cycle



Whenever possible, it's ideal to bake biscuits with your customer on site in their oven



Once baked, allow biscuits to rest 10-15 minutes before consumption

Frozen Biscuit Dough

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pan placement



baking



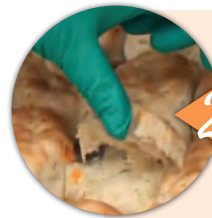
doneness



1

COLOR

Even, Golden Brown



2

DRYNESS

Check "Diamond" (space between 4 biscuits) and center of biscuit (lift edge) to confirm it's dry and not moist



3

TEMPERATURE

185°F or Above



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Raw Interior



Incorrect oven temp and/or bake time.



Follow label directions for proper temp and bake time.

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Dough Looks Crusty



Biscuits may have been partially thawed prior to baking.



Keep dough frozen, remove only the amount needed.

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Overly Dry



***Incorrect oven temp or bake time.
Biscuits kept in heating cabinet too long.***



***Calibrate oven to test if it runs too low
or high. Adjust bake time accordingly.***

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Low Volume



**Oven temp too low (frozen dough).
Biscuits may have been partially
thawed prior to baking.**



**Calibrate oven to test if it runs too low
or high. Adjust bake time accordingly.
Always bake from frozen.**

Troubleshooting

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Uneven Appearance



Incorrect panning of biscuits.



Place biscuits in a cluster shape so that edges of each row are just touching.

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Recipes & Merchandising

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waffle sandwich



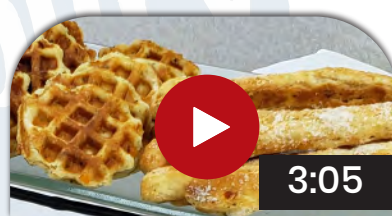
biscuits & gravy



breakfast cups



fried dough bites

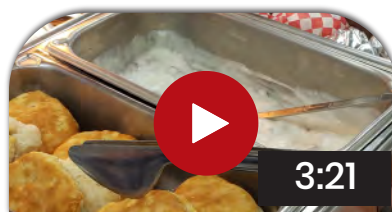


biscuit versatility



additional recipes

Eye-Catching Ideas For your next event



displays & sampling

