

Fat Cat Bakery Nutritional Information- 2024-25



Flavor: Apple Cinnamon Scone Dough

WHOLE GRAIN RICH- "Sweet Biscuits"

Meets ALL School Foodservice Regulations

96 pre-portioned "pucks" plus glaze

FC Code: WGAPL96-2gb

Net Wt: 20 lbs. 2 oz. Gross Wt: 22 lbs. 9 oz.

Pallet: 80 cases TI/Hi: 10/8

Case Size: 19.5"x8"x8" Case Cube: .72

GTIN-14: 10856354000015



Nutrition Facts		
Servings Per Case: 96		
Serving Size: 3oz (85g) includes glaze topping		
Amounts per Serving		
Calories		274
% of Daily Value *		
Total Fat g	7.7	12%
Saturated Fat g	3.0	15%
Trans Fat g	0	
Cholesterol mg	11.4	4%
Sodium mg	186.3	8%
Total Carbohydrates	49.0	16%
Dietary Fiber g	3.4	14%
Total Sugars g	19.4	
includes	11.5 g Added Sugar	23%
Protein g	4.0	8%
Vitamin D mcg	6.00	1.5%
Calcium mg	111.12	11%
Iron mg	1.73	10%
Potassium mg	124.45	4%
* The % Daily Value (DV) 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.		

All Natural Ingredients
FatCat Whole Wheat Flour Blend (52% whole wheat pastry flour, 48% unbleached enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid, malted barley flour)), sugar, apple sauce (apples, water, ascorbic acid), apples, milk, butter, vegetable oil, baking powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, mono calcium phosphate), Körtinji cinnamon and salt. Glaze: Powdered sugar (sugar, corn starch), water, Korintji cinnamon.

Allergen Information
CONTAINS Wheat, Milk (Butter). This product DOES NOT CONTAIN Nuts, Sesame Seeds, Trans Fat, or Preservatives. Fat Cat Bakery is a NUT-FREE FACILITY (peanut and tree-nut free) and Sesame-Free.

Manufactured By
Fat Cat Bakery Artisan Pastries Sacramento, CA 95828 FatCatBakery.com

Shelf Life
Frozen shelf life- 0 degrees or below: 9 months
Baked shelf life: up to 3 days (wrapped)

Baking Information
Preheat Convection oven to 300-325°. Oven Temp and Baking Times will vary. Remove scones and glaze from case. For best results, thaw slightly before baking. Place scones on parchment lined baking sheet, evenly spaced. Bake until FIRM TO THE TOUCH- approx 18 minutes. Once done, pull scones from oven and allow to cool several minutes. Stir thawed glaze- microwave to warm (10 seconds)- stir to remix if necessary. Put .25oz of glaze on each scone, spread with offset spatula. Store remaining glaze in refrigerator. Serve immediately. Cool completely before wrapping.

Product Description/ Contribution
Whole Grain Raw Scone Dough Pucks- Bulk Packed 96 per case- Approx 3oz Final Baked Wt Srvg Size All Natural- No Trans Fat- "From Scratch" Taste NUT FREE FACILITY
MEETS SCHOOL FOODSERVICE REQUIREMENTS
Grain Breads: 2
% Calories from Sat Fat: 9.9%
% weight of Sugars: 22.8%

I certify that this information is true and correct

Erik Finnerty, CEO/Founder Date: 02.29.24