

CMI

710626 - CMI Whole Grain Pancakes 1.2 oz. / 8/ 18 CT

CMI Pancakes made with whole grain provide Heat and Serve convenience- no mixing/ griddle required, no mess, no waste; made from scratch taste .



MARKETING



Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

% Daily Value*

Total Fat %

Saturated Fat %

Trans Fat

Cholesterol %

Sodium %

Total Carbohydrates %

Dietary Fiber %

Total Sugars

Includes Added Sugars %

Protein

Vitamin D %

Calcium %

Iron %

Potassium %

* The % Daily Values (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.

PRODUCT SPECIFICATIONS



Code		Dist Prod Code		GTIN		Calculated Pack	
8615180370		710626		10686151803706		144 x 1.2 OZ	
Brand		Brand Owner			GPC Description		
CMI		Conagra Brands Inc			Cakes - Sweet (Frozen)		
Gross Weight	Net Weight	Case/Catch Weight		Country Of Origin		Kosher	Child Nutrition
11.81 LBR	10.794 LBR	No		United States		Yes	No
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
17.55 INH	13.3 INH	7.15 INH	0.966 FTQ	8x10	360 Days	0 FAH / 20 FAH	
Traceability Regulation							
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant			Regulation Restrictions and Descriptors	
N/A		N/A	N/A			N/A	

HANDLING SUGGESTIONS



Follow storage and usage instructions as printed on consumer packaging.

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - NI
- Peanuts - NI
- Eggs - NI
- Tree - NI
- Soybean - NI
- Fish - NI
- Wheat - NI
- Shellfish - NI
- Sesame - NI

INGREDIENTS



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PREPARATION & COOKING SUGGESTIONS

Conventional Oven: For best results, thaw pancakes overnight under refrigeration. To thaw, place pancakes on a sheet pan in a single layer and tightly seal the pan with foil. Place sealed pan in refrigerator for 6-8 hours until ready to heat. To heat thawed pancakes, preheat oven to 400°F. Bake pancakes for 7 minutes. To heat frozen pancakes, place frozen pancakes on a sheet pan in a single layer and tightly seal the pan with foil; then bake at 400°F for 10 minutes. Convection Oven: For best results, thaw pancakes overnight under refrigeration. (To thaw, see directions under "Conventional Oven".) To heat thawed pancakes, place sealed pans in a 350°F oven on low fan speed for 3 minutes. To heat frozen pancakes, place frozen pancakes on a sheet pan in a single layer and tightly seal the pan with foil; then bake at 350°F for 6 minutes.

SERVING SUGGESTIONS

Serve with melted butter and syrup or top with fresh fruit and whipped topping

MORE INFORMATION

NUTRITIONAL ANALYSIS

NUTRITIONAL CLAIMS

KOSHER	YES
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MORE IMAGES

