



MARKETING



Nutrition Facts

222 Servings per container

Serving Size 1/2 cup Mix

Amount Per Serving
Calories **220**

% Daily Value*

Total Fat 4 g **6%**

Saturated Fat 1 g **5%**

Trans Fat 0 g

Cholesterol 5 mg **2%**

Sodium 820 mg **34%**

Total Carbohydrates 43 g **14%**

Dietary Fiber 1 g **4%**

Total Sugars 10 g

Includes Added Sugars %

Protein 4 g

Vitamin D %

Calcium 6%

Iron 8%

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
731-6332	126267	00041449477985	6 x 5 LBR

Brand	Brand Owner	GPC Description
KRUSTEAZ	Continental Mills	Baking/Cooking Mixes (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
5.2 LBR	5 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
7.375 INH	2.875 INH	10.625 INH	0.13 FTQ	x	548 Days	32 FAH / 95 FAH

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 - C
- Eggs - MC
- Soy - MC
- Wheat - C
- Sesame - NI
- Peanuts - NI
- Tree Nuts - NI
- Fish - NI
- Shellfish - NI

SERVING SUGGESTIONS



HIGH ALTITUDE: No adjustment necessary.

INGREDIENTS



INGREDIENTS: Enriched bleached flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, malted barley flour, enzymes, ascorbic acid), yellow corn flour, sugar, whey (milk protein), buttermilk, soybean oil, dextrose. Less than 2% of: baking soda, sodium aluminum phosphate, monocalcium phosphate, palm and soybean oil, salt. CONTAINS: Wheat and milk. May contain eggs and soy.

HANDLING SUGGESTIONS



DRY

PREPARATION & COOKING SUGGESTIONS



1. Blend mix and water together using a wire whisk until well-blended. 2. Pour batter onto greased, preheated 365°F-375°F griddle. 3. Cook pancakes 1/4 - 1 1/2 minutes per side. Turn only once. MACHINE MIXING: Place water in mixer bowl; add mix. Using a wire whip, mix on low speed 1 minute. Scrape bowl. Change to medium speed, mix 1 minute. Follow steps 2 and 3 above. BELGIAN WAFFLE RECIPE: Blend 5 lb of mix with 84 oz (10 1/2 cups) cool water. Pour batter onto preheated and greased waffle iron. Cook waffles until steaming stops, about 3 to 5 minutes or until crisp and golden brown.

MORE INFORMATION



NUTRITIONAL ANALYSIS



Calories	220
Protein	4 g
Total Carbohydrates	43 g
Sugars	10 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	4 g
Trans Fat	0 g
Saturated Fat	1 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	5 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	820 mg
Calcium	
Iron	
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

