126267 - KR PRO BTRMLK PANCAKE AND WAFFLE

From the #1 recommended foodservice bake mix brand, Krusteaz Professional® Buttermilk Pancake and Waffle Mix offers one mix that creates pancakes and waffles with



MARKETING

Rich buttermilk flavor. Creates golden fluffy pancakes and perfectly crisp waffles. Always consistent performance

PRODUCT SPECIFICATIONS



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
31.549 LBR	30 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
9.6875 INH	19.0625 INH	10 INH	1.0686 FTQ	10x5	548 Days	32 FAH / 95 FAH

Nutrition Facts

222 Servings per container

Serving Size 1/2 cup Mix

Amount Per Serving Calories

	76 Daily Value
Total Fat 4	6%
Saturated Fat 1 g	5%
Trans Fat 0 g	
Cholesterol 5 mg	2%
Sodium 820 mg	34%

14% **Total Carbohydrates** 43 g 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

HANDLING SUGGESTIONS



Store in a cool, dry place. 548 days shelf life Cool Dry storage (32-95 degree F)

SERVING SUGGESTIONS



advice.

SCALE 1.5 oz batter (#20 scoop) FULL BATCH YIELDS: 114, 4-inch pancakes. SCALE 1.5 oz batter (#20 scoop) HALF BATCH YIELDS: 57, 4inch pancakes. SCALE 2.2 oz batter (#16 scoop) FULL BATCH YIELDS: 76, 5-inch pancakes. SCALE 2.2 oz batter (#16 scoop) HALF BATCH YIELDS 38, 5-inch pancakes. SCALE 9 oz batter (2, #8 scoops) FULL BATCH YIELDS: 18, 7-inch waffles. SCALE 9 oz batter (2, #8 scoops) HALF BATCH YIELDS 9, 7inch waffles.

PREPARATION & COOKING SUGGESTIONS



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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 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.

INGREDIENTS



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ALLERGENS



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

(门) Milk - C



(()) Eggs - MC















MORE INFORMATION



Telephone: Continental MillsPO Box 88176Seattle, WA 98138-2176

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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
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

TRANS_FAT

FREE_FROM

KOSHER

YES

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