



MARKETING



PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
8615120137	710624	10686151201373	144 x 1.25 OZ

Brand	Brand Owner	GPC Description
Krusteaz	BAKERY CHEF INC.	Cakes - Sweet (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
12.4 LBR	11.259 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
17.5 INH	13.25 INH	7.063 INH	0.948 FTQ	8x10	360 Days	0 FAH / 20 FAH

Nutrition Facts

48 Servings per container

**Serving Size** 3 pancakes (106g)

**Amount Per Serving**  
**Calories** 230

% Daily Value\*

**Total Fat** 3 4%

Saturated Fat 0.5 g 3%

Trans Fat 0 g

**Cholesterol** 5 mg 2%

**Sodium** 510 mg 22%

**Total Carbohydrates** 43 g 16%

Dietary Fiber 1 g 4%

Total Sugars 9 g

Includes Added Sugars %

**Protein** 6 g

Vitamin D 0 mcg 0%

Calcium 50 mg 4%

Iron 2.5 mg 15%

Potassium 140 mg 2%

\* 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.

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

SERVING SUGGESTIONS



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

INGREDIENTS



Enriched Wheat Flour (Bleached Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Buttermilk, Whey, Sugar, Dextrose, Defatted Soy Flour, Less Than 2% Of: Soybean And/OR Canola Oil, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Eggs, Salt, Soy Lecithin. **CONTAINS: EGG, MILK, SOY, WHEAT.**

HANDLING SUGGESTIONS



Follow storage and usage instructions as printed on consumer packaging.

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. ...

MORE INFORMATION



**NUTRITIONAL ANALYSIS**



Calories	230
Protein	6 g
Total Carbohydrates	43 g
Sugars	9 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	3
Trans Fat	0 g
Saturated Fat	0.5 g
Added Sugars	
Polyunsaturated Fat	1.5 g
Monounsaturated Fat	0.5 g
Cholesterol	5 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	510 mg
Calcium	50 mg
Iron	2.5 mg
Potassium	140 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

**NUTRITIONAL CLAIMS**



KOSHER	YES
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