

KRUSTEAZ PROFESSIONAL

10041449102020 - KR PRO BELGIAN WAFFLE

For sweet to savory signature menu items. Consistent texture and flavor. Perfect choice for traditional waffles or as a unique option for sandwiches or desserts



MARKETING

From the #1 recommended foodservice bake mix brand, Krusteaz Belgian Waffles have a crisp and light crust and their semi-sweet flavor combines well with favorite toppings. This versatile waffle can be used for breakfast or as a dessert.

Nutrition Facts

29 Servings per container

Serving Size2/3 cup mix

Amount Per Serving

Calories300

% Daily Value*

Total Fat 810%

Saturated Fat 2.5 g13%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 830 mg36%

Total Carbohydrates 53 g19%

Dietary Fiber 1 g3%

Total Sugars 12 g

Includes 11 g Added Sugars22%

Protein 4 g

Vitamin D 0 mcg0%

Calcium 130 mg10%

Iron 2.7 mg15%

Potassium 70 mg0%

* 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		GTIN	Pack Description			
731-0360		10041449102020				
Brand		Brand Owner		GPC Description		
KRUSTEAZ PROFESSIONAL		Continental Mills, Inc.		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	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
9.6875 INH	19.0625 INH	10 INH	1.0686 FTQ	10x5	546 Days	32 FAH / 90 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

Store in a cool, dry place. 546 days shelf life Cool Dry storage (32-95 degree F)

- ALLERGENS
- C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; INII = 'Intentionally nor Inherently Included' ; 50 = 'Derived from Ingredients' ; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'
- Milk - C

Eggs - MC

Soybean - MC

Wheat - C

Sesame - INII
- Peanuts - INII

Tree - INII

Fish - INII

Shellfish - INII

Crustaceans - INII

INGREDIENTS

Enriched bleached flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, palm and soybean oil, leavening (baking soda, sodium aluminum phosphate, monocalcium phosphate), rice flour, Less than 2% of: dextrose, pea protein, salt, whey (milk protein).

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PREPARATION & COOKING SUGGESTIONS



FULL BATCH 5 lb (full box) Mix 80 oz (10 cups) Cool Water HALF BATCH 2 1/2 lb (9 3/4 cups) Mix 40 oz (5 cups) Cool Water 1. Blend mix and water together using a wire whisk, adding water gradually. 2. Pour batter onto preheated and lightly greased 7-inch waffle iron; close lid. Wait 10 seconds and turn over. 3. Cook waffles until steaming stops, about 3-5 minutes. Belgian Waffle: 5.0 oz (2, #12 scoops) batter Full Yield: 29, 7-inch waffles Half Batch Yield: 14, 7-inch waffles Waffle: 5 oz (2, #12 scoops) batter Full Yield: 29, 7-inch waffles Half Batch Yield: 14, 7-inch waffles MACHINE MIXING: Place water in mixer bowl; add mix. Using a wire whip, mix on low speed 1 minute. Scrape bowl. Continue to mix on low speed 1 minute. Follow steps 2 & 3 above. Do not eat raw batter. HIGH ALTITUDE: No adjustment necessary. Handling Tips • Freeze waffles in a single layer, then w...

SERVING SUGGESTIONS



2/3 cup mix

MORE INFORMATION



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