



High yield lowers cost per pancake or waffle. High tolerance allows batter to be produced in advance, which increases your efficiency and enables quick service during peak periods. Low syrup absorption saves costs. Syrup flows over top of pancakes to sides – less soaking into pancakes



MARKETING



Nutrition Facts

Servings per container		
<b>Serving Size</b>		<b>100g</b>
<b>Amount Per Serving</b>		
<b>Calories</b>		<b>367.9</b>
		<b>% Daily Value*</b>
<b>Total Fat</b> 7.2 g		<b>0%</b>
Saturated Fat 2.2 g		<b>0%</b>
Trans Fat 0.1 g		
<b>Cholesterol</b> 1.1 mg		<b>0%</b>
<b>Sodium</b> 1219 mg		<b>0%</b>
<b>Total Carbohydrates</b> 64.5 g		<b>0%</b>
Dietary Fiber 2.1 g		<b>0%</b>
Total Sugars 12.8 g		
Includes Added Sugars		<b>%</b>
<b>Protein</b> 11.2 g		
Vitamin D		%
Calcium 465.8 mg		0%
Iron 3.5 mg		0%
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
D9917.21	126043	30763089600226	6 x 5#

Brand	Brand Owner	GPC Description
Golden Dipt	Kerry Group Plc	Baking/Cooking Mixes (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
31.4 LBR	30 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
14.25 INH	12.25 INH	8.5 INH	0.859 FTQ	11x6	180 Days	50 FAH / 70 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 - C
- Soy - C
- Wheat - C
- Sesame - NI
- Peanuts - UN
- Tree Nuts - UN
- Fish - UN
- Shellfish - NI

SERVING SUGGESTIONS



Create signature pancakes by adding mix-ins to batter before depositing - crumbled bacon, chopped nuts or your favorite fruit make great additions!

INGREDIENTS



Enriched Bleached Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Yellow Corn Flour, Dextrose, Leavening (Monocalcium Phosphate, Sodium Bicarbonate, Sodium Acid Pyrophosphate), Dried Whey, Palm Oil, Soybean Oil, Soy Flour, contains 2% or less of each of the following: Sugar, Buttermilk, Salt, Milk Protein Concentrate, Dried Egg, Dried Egg White, Rice Flour, Soy Lecithin, Artificial Flavor, Yellow 5, Yellow 6, Red 40, and Distilled Monoglycerides. CONTAINS EGG, MILK, SOY, WHEAT

HANDLING SUGGESTIONS



Dry storage at ambient conditions.

PREPARATION & COOKING SUGGESTIONS



Easy just add water preparation - add 2 qts. 26 oz. water to 5 lbs. mix and blend with wire whip until smooth. Deposit batter onto preheated and pregreased griddle and cook until golden, approximately 1 minute per side. Flip only once. For waffles use same mixing instructions as pancakes, and bake according to waffle iron instructions.

MORE INFORMATION



Telephone : 800-325-3383

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## NUTRITIONAL ANALYSIS



Calories	367.9
Protein	11.2 g
Total Carbohydrates	64.5 g
Sugars	12.8 g
Dietary Fiber	2.1 g
Lactose	
Sucrose	
Vitamin A (IU)	27.3 27.3 iu
Vitamin A (RE)	27.3
Vitamin C	0 mg
Magnesium	
Monosodium	

Total Fat	7.2 g
Trans Fat	0.1 g
Saturated Fat	2.2 g
Added Sugars	
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	1.1 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	1219 mg
Calcium	465.8 mg
Iron	3.5 mg
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

## NUTRITIONAL CLAIMS



KOSHER	YES
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## MORE IMAGES

