121751 - KR PRO FUDGE BROWNIE

From the #1 recommended foodservice bake mix brand, Krusteaz Professional Fudge Brownie Mix makes a richly flavored, premium quality product. Simple preparation instructions allow you to make either chewy or cake-style brownies.



MARKETING

Rich fudge appearance. Moist and chewy. Easy to add custom ingredients. Create your own signature brownies

PRODUCT SPECIFICATIONS



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
45.5 LBR	42 LBR	No	United States	Yes	No

Shipping							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
ľ	13.25 INH	15.4375 INH	11.25 INH	1.332 FTQ	9x4	365 Days	32 FAH / 90 FAH

Nutrition Facts

96 Servings per container

Serving Size

1/4 cup dry mix

Amount Per Serving Calories

Sodium 115 mg

5%

	% Daily Value*
Total Fat 3.5	4%
Saturated Fat 0.5 g	3%
Trans Fat 0 g	
Cholesterol 0 mg	0%

9% **Total Carbohydrates** 26 g Dietary Fiber 1 g 4%

Total Sugars 18 g Includes 17 g Added Sugars 34%

Protein 1 g Vitamin D 0.1 mcg 0% Calcium 10 mg 0% Iron 1.4 ma 8% Potassium 90 mg 0%

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.

HANDLING SUGGESTIONS

Dry storage (32-95 degree F)

Store in a cool, dry place. 365 days shelf life Cool



SERVING SUGGESTIONS



1/4 cup dry mix

PREPARATION & COOKING SUGGESTIONS



FULL BATCH HALF BATCH 7 lb (full box) Mix 3 1/2 lb (12 1/2 cups) Mix 26 oz (3 1/4 cups) Hot Water 13 oz (1 1/2 cups plus 2 Tablespoons) Hot Water 1. Place water in mixer bowl; add mix. Using a paddle, mix on low speed 30 seconds. 2. Scrape bowl and paddle. Continue to mix on low speed 30 seconds. 3. Scale batter into greased or paper-lined pans. HAND MIXING: Using a large bowl, stir together water and mix until wellblended (about 50 strokes). Scale batter into greased or paper-lined pans. EXTRA CHEWY BROWNIE RECIPE: For full batch, prepare as directed, decreasing water to 24 oz (3 cups). Bake as directed. Do not eat raw batter. HIGH ALTITUDE: For full batch, add 6 3/4 oz (1 1/2 cups) all-purpose flour and an additional 6 oz (3/4 cup) water. Bake an additional 3 minutes PAN SIZE SCALE CONVECTION STANDARD OVEN Half Sheet Pan 41b5oz 300'F 350'F (16x12x1-inch) batter 27-32 minutes 30-35 minutes. Full Sheet Pan Bib 10oz 300'F 350...

INGREDIENTS



Sugar, enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), soybean oil, cocoa (processed with alkali), Less than 2% of: baking soda, egg whites, monocalcium phosphate, natural and artificial flavor (contains milk), salt, wheat protein isolate.

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 - C











MORE INFORMATION



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

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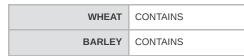
NUTRITIONAL ANALYSIS

Calories	140
Protein	1 g
Total Carbohydrates	26 g
Sugars	18 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	3.5
Trans Fat	0 g
Saturated Fat	0.5 g
Added Sugars	17 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0.1 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	115 mg
Calcium	10 mg
Iron	1.4 mg
Potassium	90 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



EGGS	CONTAINS	
soy	CONTAINS	

MILK	CONTAINS
KOSHER	YES

MORE IMAGES







