

126144 - SHEPHERD'S GRAIN KRUSTEAZ PROFESSIONAL BUTTERMILK PAN...

This traditional favorite makes pancakes that are slightly sweet with a light, fine-grained texture. Shepherd's Grain Baking Mixes are made with flour that has been farmed using sustainable methods.



MARKETING

Product is Add Water Only and perfect for adding ingredients to create signature menu offerings



PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
731-5634	126144	10041449477906	6 x 5#

Brand	Brand Owner	GPC Description
SHEPHERD'S GRAIN	Continental Mills	Baking/Cooking Mixes (Shelf Stable)

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

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.4375 INH	9.5625 INH	11.25 INH	0.9611 FTQ	12x4	548 Days	32 FAH / 95 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
- Peanuts - 30
- Eggs - 30
- Tree Nuts - 30
- Soy - 30
- Fish - 30
- Wheat - C
- Shellfish - NI
- Sesame - 30

SERVING SUGGESTIONS



SCALE: 1.5 oz batter (#20 scoop) FULL BATCH YIELD 112, 4-inch pancakes HALF BATCH YIELD 54, 4-inch pancakes SCALE: 2.2 oz batter (#16 scoop) FULL BATCH YIELD 74, 5-inch pancakes HALF BATCH YIELD 36, 5-inch pancakes SCALE: 7 oz batter (2, #8 scoops) FULL BATCH YIELD 28, 7-inch waffles HALF BATCH 14, 7-inch waffles

INGREDIENTS



Enriched unbleached flour (wheat flour\*, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, malted barley flour), yellow corn flour, sugar, soybean oil, salt, buttermilk, whey. Less than 2% of: baking soda, calcium acid pyrophosphate, monocalcium phosphate, dextrose, egg yolks, natural flavor, beta carotene (color). \*Food Alliance Certified Shepherd's Grain sustainably farmed wheat

HANDLING SUGGESTIONS



STORE IN A COOL, DRY PLACE.

PREPARATION & COOKING SUGGESTIONS



FULL BATCH HALF BATCH 5 lb (full box) Mix 2 1/2 lb (9 3/4 cups) Mix 84 oz (10 1/2 cups) 42 oz (5 1/4 cups) Cool Water Cool Water STEP 1. Blend mix and water together using a wire whisk until well-blended. STEP 2. Pour batter onto greased, preheated 365°F-375°F griddle. STEP 3. Cook pancakes 1-1 1/4 minutes per side. Turn only once. MACHINE MIXING: Place water in mixer bowl; add mix. Using a wire whip, mix on low speed 30 seconds. Scrape bowl. Change to medium speed, mix 30 seconds. Follow steps 2 & 3 above. BELGIAN WAFFLE RECIPE: Blend 5 lb of mix with 80 oz (10 cups) cool water, 16 oz (2 cups) vegetable oil and 20 oz (10) eggs. Pour batter onto preheated and greased waffle iron. Cook waffles until steaming stops, about 3 to 5 minutes or until crisp and golden brown. ...

MORE INFORMATION



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

SHEPHERD'S GRAIN

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NUTRITIONAL ANALYSIS



Calories	220	Total Fat	2.5 g	Sodium	770 mg
Protein	4 g	Trans Fat	0 g	Calcium	
Total Carbohydrates	43 g	Saturated Fat	0.5 g	Iron	
Sugars	10 g	Added Sugars		Potassium	
Dietary Fiber	1 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	10 mg		
Vitamin A (IU)		Vitamin D		Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS



KOSHER	YES
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