126142 - Krusteaz Professional Buttermilk Pancake Mix

Serve the #1 recommended baking mix in foodservice with Krusteaz Buttermilk Pancake Mix. This traditional favorite contains real sweet cream buttermilk and makes pancakes that are slightly sweet with a light, fine-grained texture.



MARKETING

Easy to make. Requires no refrigeration. Versatile and satisfying with a sweet dairy

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
31.549 LBR	30 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
9.6875 INH	19.0625 INH	10 INH	1.0686 FTQ	10x5	546 Days	32 FAH / 90 FAH

Nutrition Facts

35 Servings per container

Serving Size

Amount Per Serving

Calories	220
	% Daily Value*
Total Fat 1	1%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 620 mg	27%
Total Carbohydrates 49 g	18%
Dietary Fiber 1 g	4%
Total Sugars 9 g	
Includes 8 g Added Sugars	16%
Protein 5 g	
	201
Vitamin D 0 mcg	0%
Calcium 80 mg	6%

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

Store in a cool, dry place.



SERVING SUGGESTIONS



Iron 2.3 ma

Potassium 70 mg

Do not eat raw batter.

PREPARATION & COOKING SUGGESTIONS

15%

0%

(64 a)

FULL BATCH HALF BATCH 5 lb (full bag) Mix 2 1/2 lb (8 3/4 cups) Mix 96 oz (12 cups) Cool Water 48 oz (6 cups) Cool Water 1. Blend mix and water together using a wire whisk until well-blended. 2. Pour batter onto greased, preheated 365°F-3750F griddle. 3. Cook pancakes 1 1/4-1 1/2 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. Continue to mix on low speed 30 seconds Follow steps 2 & 3 above. BELGIAN WAFFLE RECIPE: Blend 5 lb 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 3-5 minutes or until crisp and golden brown. Do not eat raw batter. High Altitude: No adjustment necessary. SCALE: 1.4 oz batter (#20 scoop) FULL BATCH YIELD: 105, 4-inch pancakes HALF BATCH YIELD: 53, 4-inch pancakes SCALE:

INGREDIENTS



Enriched bleached flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, dextrose, leavening(baking soda, sodium aluminum phosphate, monocalcium phosphate), salt, defatted soy flour, soybean oil, buttermilk.

ALLERGENS



C = 'Contains' : MC = 'May Contain' : N = 'Free From' : UN = 'Undeclared' : 30 = 'Free From Not Tested'; 50 = 'Derive Derived From Ingredients'; NI = 'No Info'

(Ŋ) Milk - C



() Eggs - MC













Crustaceans - 30

MORE INFORMATION



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NUTRITIONAL ANALYSIS

Calories	220
Protein	5 g
Total Carbohydrates	49 g
Sugars	9 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	1
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	8 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

620 mg
80 mg
2.3 mg
70 mg

NUTRITIONAL CLAIMS



WHEAT	CONTAINS
KOSHER	YES

SO	Y	CONTAINS	
so	Y	CONTAINS	

MILK	CONTAINS
WILK	CONTAINS

MORE IMAGES











