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.



(64 g)

% Daily Value



MARKETING

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

PRODUCT SPECIFICATIONS



Code Dist Prod Code		GTIN	Calculated Pack	
731-0120	126142	10041449101801	6 x 5#	

Brand		Brand Owner	GPC Description	
KRUSTEAZ PROFESSIONAL Conti		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

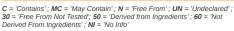
Total Fat 1	1%	
Saturated Fat 0 g	0%	
Trans Fat 0 g		
Cholesterol 0 mg	0%	
Sodium 620 mg	27%	
Total Carbohydrates 49 g	18%	
Dietary Fiber 1 g	4%	
Total Sugars 9 g		
Includes 8 g Added Sugars	16%	
Protein 5 g		
Vitamin D 0 mcg	0%	
Calcium 80 mg	6%	
Iron 2.3 mg	15%	
Potassium 70 mg	0%	

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

ALLERGENS



SERVING SUGGESTIONS Do not eat raw batter.





(S) Peanuts - 30



(1) Tree Nuts - 30



(SO) Fish - 30



(M) Shellfish - 30



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.

HANDLING SUGGESTIONS



Store in a cool, dry place.



PREPARATION & COOKING SUGGESTIONS



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-375oF 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: 2.1 oz batter (#16 scoop) FULL BATCH YIEL..

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	

Sodium	620 mg
Calcium	80 mg
Iron	2.3 mg
Potassium	70 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

KOSHER YES

MORE IMAGES





