



The Krusteaz Professional® Southern Style Buttermilk Pancake is fluffy and tender with a slightly sweet, buttery vanilla flavor. • Light and fluffy with vanilla notes • Creamy interior • Golden artisan brown color



MARKETING



Nutrition Facts

39 Servings per container

Serving Size 1/2 Cup

Amount Per Serving

Calories 200

% Daily Value*

Total Fat 2 g	3%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 830 mg	36%
Total Carbohydrates 43 g	16%
Dietary Fiber 1 g	3%
Total Sugars 10 g	
Includes 6 g Added Sugars	12%
Protein 4 g	
Vitamin D 0 mcg	0%
Calcium 110 mg	8%
Iron 1.9 mg	10%
Potassium 160 mg	4%

* 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
731-0243	126138	10041449103713	6 x 5#

Brand	Brand Owner	GPC Description
KRUSTEAZ	Continental Mills	Baking/Cooking Mixes (Shelf Stable)

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

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15.4375 INH	13.25 INH	11.25 INH	1.332 FTQ	9x4	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
- Eggs - MC
- Soy - C
- Wheat - C
- Sesame - NI
- Peanuts - NI
- Tree Nuts - NI
- Fish - NI
- Shellfish - NI

SERVING SUGGESTIONS



BELGIAN WAFFLE RECIPE: Blend 5 lb of mix with 80 oz (10 cups) cool water, 15 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.

INGREDIENTS



Enriched bleached flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), yellow corn flour, whey (milk protein), dextrose, leavening (sodium acid pyrophosphate, baking soda, monocalcium phosphate), sugar, soybean oil, salt, soy flour, buttermilk, natural and artificial flavors (contains milk derivatives).

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 88 oz (11 cups) Cool Water 44 oz (5 1/2 cups) Cool Water DIRECTIONS 1. Blend mix and water together using a wire whisk until well-blended. 2. Pour batter onto greased, preheated 365°F-375°F 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. Do not eat raw batter. HIGH ALTITUDE: No adjustment necessary. SCALE FULL BATCH YIELD HALF BATCH YIELD 1.3 oz batter (#24 scoop) 156, 4-inch pancakes 78, 4-inch pancakes 2.4 oz batter (#20 scoop) 70, 5-inch pancakes 35, 5-inch pancakes 6.6 oz batter (2, #10 scoops) 30, 7-inch waffles 15, 7-inch waffles HANDLING TIPS Do not overmix batter. Add more water for thinner pancakes. Additional water can be added if batter becomes thick upon standing. ...

MORE INFORMATION





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NUTRITIONAL ANALYSIS



Calories	200
Protein	4 g
Total Carbohydrates	43 g
Sugars	10 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	2 g
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	6 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	830 mg
Calcium	110 mg
Iron	1.9 mg
Potassium	160 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



KOSHER	YES
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