



MARKETING

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	TLxHl	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

 Peanuts - NI

 Eggs - MC

 Tree Nuts - NI

 Soy - C

 Fish - NI

 Wheat - C

 Shellfish - NI

 Sesame - 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.

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 Sugars12%

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.

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-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. 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

NUTRITIONAL ANALYSIS

Calories	200	Total Fat	2 g	Sodium	830 mg
Protein	4 g	Trans Fat	0 g	Calcium	110 mg
Total Carbohydrates	43 g	Saturated Fat	0 g	Iron	1.9 mg
Sugars	10 g	Added Sugars	6 g	Potassium	160 mg
Dietary Fiber	1 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg	Thiamin	
Vitamin A (IU)		Vitamin D	0 mcg	Niacin	
Vitamin A (RE)		Vitamin E		Riboflavin	
Vitamin C		Folate		Vitamin B-12	
Magnesium		Vitamin B-6		Nitrates	
Monosodium		Sulphites			

NUTRITIONAL CLAIMS

KOSHER	YES
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