



MARKETING

## Nutrition Facts

14 Servings per container

Serving Size1/14 PKG

Amount Per Serving

Calories180

% Daily Value\*

Total Fat 3 g4%

Saturated Fat 1 g5%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 240 mg10%

Total Carbohydrates 36 g13%

Dietary Fiber 0 g0%

Total Sugars 23 g

Includes 23 g Added Sugars46%

Protein 1 g

Vitamin D 0 mcg0%

Calcium 40 mg4%

Iron 0.8 mg4%

Potassium 20 mg0%

\* 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
722-0100	122586	10041449111404	12 x 21 OZ


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
17.4 LBR	15.75 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
11.5625 INH	9.9375 INH	8.125 INH	0.5403 FTQ	16x6	546 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 - MC

Peanuts - NI
- Eggs - MC

Tree Nuts - MC
- Soy - MC

Fish - NI
- Wheat - C

Shellfish - NI
- Sesame - NI

SERVING SUGGESTIONS

Heat oven to 350°F. Prepare batter as directed. Gently stir in 1/2 pouch cinnamon topping (enclosed). Spoon batter evenly into 12 paper-lined muffin cups. Sprinkle remaining cinnamon topping over batter, about 1-2 teaspoons each muffin. Gently press in topping with back of spoon. Bake 23-25 minutes. Allow muffins to cool 2-3 minutes. Carefully loosen and remove from pan to wire rack. Store cooled muffins in tightly covered container.

INGREDIENTS

CAKE MIX INGREDIENTS: Enriched bleached flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, food starch-modified, soybean oil, leavening (baking soda, monocalcium phosphate, sodium aluminum sulfate), dextrose, salt, tapioca starch, arabic gum, xanthan gum, natural flavor. CINNAMON TOPPING INGREDIENTS: Sugar, palm and soybean oil, brown sugar, cinnamon, molasses powder, salt, natural flavor.

HANDLING SUGGESTIONS

This mix should perform for its intended use for 18 months in cool dry storage. Hot, humid storage may reduce shelf life. Each shipment will be properly controlled and handled to prevent adulteration as defined in the Food, Drug and Cosmetic Act (section 402).

PREPARATION & COOKING SUGGESTIONS

HEAT oven to 350°F. Lightly grease 8x8-inch pan. STIR together water, egg and cake mix until blended. (Batter will be slightly lumpy.) SPOON half of batter into pan and spread evenly. Sprinkle half of the cinnamon topping (enclosed) over batter. DROP remaining batter in small spoonfuls over topping layer and spread to edge of pan. Sprinkle remaining topping evenly over batter. BAKE 40-45 minutes or until toothpick inserted in center comes out clean. For glass pan, add 5 minutes to bake time. Cool 5-10 minutes before cutting. Makes 12 -14 servings.

MORE INFORMATION

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

NUTRITIONAL ANALYSIS

Calories	180	Total Fat	3 g	Sodium	240 mg
Protein	1 g	Trans Fat	0 g	Calcium	40 mg
Total Carbohydrates	36 g	Saturated Fat	1 g	Iron	0.8 mg
Sugars	23 g	Added Sugars	23 g	Potassium	20 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A (IU)		Vitamin D	0 mcg	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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