

KRUSTEAZ PROFESSIONAL HOMESTYLE CORNBREAD MIX

Slightly sweet with a fresh corn taste and a finer grain than traditional cornbread. The perfect complement to soups or salads; it is a welcome addition to every bread basket.



Product Last Saved Date: 28 September 2017

Nutrition Facts

384 Servings per container

Serving Size 1/4 cup dry

Amount Per Serving

Calories 140

% Daily

Total Fat 3 g **5%**

Saturated Fat 1.5 g **8%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 290 **12%**

Total Carbohydrate 26 g **9%**

Dietary Fiber 1 g **3%**

Total Sugars 8 g

Includes g Added %

Protein 1 g

Vitamin D mg %

Calcium mg 2%

Iron mg 4%

Potassium mg %

*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:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
734-0580	338400	10041449100286	6 X 5 LBR	

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

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
33 LBR	30 LBR	USA	Yes	No

Shipping Information

Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.4375 INH	9.5625 INH	11.25 INH	0.9611 FTQ	12x4	365 Days	32 FAH / 95 FAH

Ingredients :

Enriched bleached flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid, malted barley flour), sugar, yellow corn flour, degermed yellow cornmeal, palm and soybean oil, dextrose. Less than 2% of: baking soda, monocalcium phosphate, sodium aluminum phosphate, salt, yellow 5, yellow 5 lake, yellow 6, yellow 6 lake, natural and artificial flavors. Freshness preserved with BHA..

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

Eggs - MC	Milk - MC	Peanuts - NI
Soy - MC	Wheat - C	TreeNuts - NI
Fish - NI	Crustacean - NI	

Handling Suggestions :

This mix should perform for its intended use for 12 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).

Benefits :

Dry mix is easy to make, convenient and requires no refrigeration.

Serving Suggestions :

HAND MIXING: Using a large bowl, stir together water and mix until well-blended (about 50 strokes). Scale batter into greased or paper-lined pans.
HIGH ALTITUDE: For full batch, add 1 1/2 oz (1/3 cup) all-purpose flour and an additional 6 oz (3/4 cup) water. Prepare and bake as directed.

Prep & Cooking Suggestions :

1. Place water in mixer bowl; add mix. Using a paddle, mix on low speed 1 minute.
2. Scrape bowl and paddle. Change to medium speed and mix 1 minute.
3. Scale batter into greased or paper-lined pans.

More Information :

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