

Buttermilk Pancake 4", 1.25 oz., 11.259 LB



A standard size 4" diameter light and fluffy, golden brown pancake that is made with the finest ingredients and a fresh from the griddle taste. Pancakes are conveniently pouched to ensure product quality.

Product Last Saved Date:17 November 2018

Nutrition Facts

48 Servings per container

Serving Size	3 pancakes (106g)

Amount Per Serving Calories

230

	% Daily Value*
Total Fat 3 g	4%
Saturated Fat 0.5 g	3%
Trans Fat 0 g	
Cholesterol 5 mg	2%
Sodium 510 mg	22%
Total Carbohydrate 43 g	16%
Dietary Fiber 1 g	4%
Total Sugars 9 g	
Includes g Added Sugar	rs %
Protein 6 g	
Vitamin D 0.0000 mg	0%
Calcium mg	4%
Iron mg	15%
Potassium 140 mg	2%

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
8615120137	739268	10686151201373	8 X 1 X 1.24 ONZ	

Brand	Brand Owner	GPC Description
Krusteaz	BAKERY CHEF INC.	Cakes - Sweet (Frozen)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
12.4 LBR	11.259 LBR	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
17.5 INH	13.25 INH	7.063 INH	0.948 FTQ	8x 10	360	0 FAH / 20 FAH

Ingredients:

Enriched Wheat Flour (Bleached Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Water, Buttermilk, Whey, Sugar, Dextrose, Defatted Soy Flour, Less Than 2% Of: Soybean And/Or Canola Oil, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Eggs, Salt, Soy Lecithin.

CONTAINS: EGG, MILK, SOY, WHEAT.

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

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

Handling Suggestions:

nutrition advice.

Follow storage and usage instructions as printed on consumer packaging.

Benefits:

Krusteaz Buttermilk Pancakes provide Heat 'n' Serve convenience- no mixing/ griddle required, fresh-from-the-griddle taste and appearance.

Serving Suggestions:

Serve with melted butter and syrup or top with fresh fruit and whipped topping

Prep & Cooking Suggestions:

Conventional Oven:

For best results, thaw pancakes overnight under refrigeration. To thaw, place pancakes on a sheet pan in a single layer and tightly seal the pan with foil. Place sealed pan in refrigerator for 6-8 hours until ready to heat. To heat thawed pancakes, preheat oven to 400øF. Bake pancakes for 7 minutes. To heat frozen pancakes, place frozen pancakes on a sheet pan in a single layer and tightly seal the pan with foil; then bake at 400øF for 10 minutes.

Convection Oven

For best results, thaw pancakes overnight under refrigeration. (To thaw, see directions under ?Conventional Oven?.) To heat thawed pancakes, place sealed pans in a 350øF oven on low fan speed for 3 minutes. To heat frozen pancakes, place frozen pancakes on a sheet pan in a single layer and tightely seal the pan with foil; then bake at 350øF for 6 minutes.

More Information :