



**KRUSTEAZ MINI PANCAKES I/W**

SKU: 068615180311  
 GTIN: 10686151803119  
 Piece Weight: .31 oz (approximate)  
 Pieces Per Case: 420 (approximate)  
 Pack: 105/4 ct pouches  
 Case Net Weight: 8.24 lbs.  
 Case Gross Weight: 9.96 lbs.  
 Case Dimensions: 17 x 12 3/4 x 8 1/4  
 Case Cube: 1.03  
 Tie/High: 8/5  
 Storage Temperature: 0°F or less  
 Shelf Life: 365 Days  
 Kosher: Yes  
 Child Nutrition: 2 pouches=1.75 bread servings based on 16gm/svg.  
 Category C: 2.00 bread servings

**Preparation and Heating Instructions:**

Place desired amount of frozen mini pancake pouches in a single layer on sheet pan. Heat in preheated 350°F convection oven for 5-6 minutes.

Place desired amount of frozen mini pancake pouches in a single layer on sheet pan. Heat in preheated 375°F conventional oven for 8-10 minutes.

**Microwave Oven\*:**

Single pouch: open one end of pouch; do not remove contents. Heat for 20 seconds if frozen; 10 seconds if thawed.

\*Microwave ovens vary in power; cook timers may need adjustments.

**NUTRITION FACTS**

Serving Size: 4 pieces (36 grams)

Amount Per Serving

Calories: 70      Calories from Fat: 10

	<u>% Daily Value*</u>
Total Fat: 1g	2%
Saturated Fat: 0g	0%
Trans Fat: 0g	
Cholesterol: 0mg	0%
Sodium: 180mg	8%
Total Carbohydrate: 14g	5%
Dietary Fiber: <1g	2%
Sugars: 3g	
Protein: 2g	
Iron: 8%	

\*Percent daily values are based on a 2,000 calorie diet. Your daily value may be higher or lower, depending on your calorie needs.

**Ingredients:** Water, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin and Folic Acid), Whey, Sugar, Dextrose, Soy Flour, Soybean and/or Canola Oil, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Salt, Natural & Artificial Flavors, Palmitate (Vitamin A), Niacin, Vitamin B<sup>12</sup>, Pyridoxine (Vitamin B<sup>6</sup>), Riboflavin, Thiamin Hydrochloride, Reduced Iron, Folate, Eggs, Soy Lecithin (an emulsifier).

**Contains: Egg, Milk, Soy, Wheat**

Gil Boldt  
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