

KRUSTEAZ 005302 - ***Mix Waffle Belgian Krusteaz 731 03**



From sweet to savory signature menu items, our Krusteaz Professional Belgian Waffle Mix has you covered with our consistent texture and flavor. It is the perfect choice for traditional waffles or as a unique option for sandwiches or desserts.

		Nutrition Fa	Nutrition Facts			
	AN WAFFLE	Servings per Container 25 Serving size 3/4cupdrymix (89g)				
	JAI X	Amount per serving Calories	350			
		% Daily Value				
		Total Fat 9g	14%			
	ter and the second s	Saturated Fat 3g	15%			
Langeren and		Trans Fat 0g				
		Cholesterol 0mg	0%			
≭ Benefits		Sodium 910mg	40%			
-		Total Carbohydrate 60g	22%			
		Dietary Fiber 1g	4%			
		Total Sugars 14g				
		Includes 13g Added Sugar	26%			
Ingredients	Allergens	Protein 6g				
5		Vitamin D 0.1mcg	1%			
Enriched bleached ?our (wheat ?our,	Contains:	Calcium 150mg	12%			
malted barley ?our, niacin, reduced iron, thiamin mononitrate,		Iron 2.9mg	16%			
ribo?avin, folic acid), sugar, palm and soybean oil, rice ?our, Less than	May Contain:	Potassium 90mg	2%			
2% of: baking soda, dextrose, egg whites, monocalcium phosphate, salt, sodium aluminum phosphate, wheat protein isolate, whey (milk	Soy	* The % Daily Value (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

protein).

Store in a cool, dry place.

Serving Suggestions

WAFFLESCALEFULL BATCH YIELDHALF BATCH YIELDBelgian Waffle6.5 oz (2, #8 scoops) batter25, 7-inch waffles12, 7-inch wafflesWaffle3.75 oz (#8 scoop) batter42, 7-inch waffles21, 7-inch waffles

Prep & Cooking Suggestions

 FULL BATCH
 HALF BATCH

 5 lb (full box) Mix
 2.1/2/ lb (8.1/2 cups) Mix

 80 oz (10 cups) Cool Water
 40 oz (5 cups) Cool Water

 1. Blend mix and water together using a wire whisk, adding water gradually.

2. Pour batter onto preheated and lightly greased 7-inch waffle iron; close lid. Wait 10 seconds and turn over.

3. Cook waffles until steaming stops, about 3-5 minutes.

MACHINE MIXING: Place water in mixer bowl; add mix. Using a wire whip, mix on low speed 1 minute. Scrape bowl. Continue to mix on low speed 1 minute. Follow steps 2 & 3 above. HIGH ALTITUDE: No adjustment necessary.

Product Specifications

Brand		Manufacturer			Product Category			
KRUSTEAZ Conti		ntinental N	inental Mills, Inc.		Pancake & Waffle Mix			
MFG #		SPC #		GTIN	GTIN		Pack	Pack Desc.
731-0360	C	05302	1004	144910	149102020		6	6//cs
Gross Weight	Net V	Veight (Catch Weigł	nt Cou	Country of Origin		Kosher	Child Nutrition
33lb	30	DIb	No		USA		Yes	No
Shipping Information								
Length Wi	dth	Height	Volume	TIxHI	Shelf	Life	Storage	Temp From/To
15.44in 9.5	6in 1	11.25in	0.96ft3	12x4	546D/	AYS	32°F / 95°F	





KRUSTEAZ 005302 - ***Mix Waffle Belgian Krusteaz 73103**



From sweet to savory signature menu items, our Krusteaz Professional Belgian Waffle Mix has you covered with our consistent texture and flavor. It is the perfect choice for traditional waffles or as a unique option for sandwiches or desserts.

Nutrition Analysis - By Serving

Calories	350	Total Fat	9g	Sodium	910mg
Protein	6	Trans Fats	Og	Calcium	150mg
Total Carbohydrates…	60g	Saturated Fat	3g	Iron	2.9mg
Sugars	14g	Added Sugars	13g	Potassium	90mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0.1mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images



