

### Golden Dipt 22170300 - Gdca Comp Pancake & Waffle 5 Lbx6

High yield lowers cost per pancake or waffle. High tolerance allows batter to be produced in advance, which increases your efficiency and enables quick service during peak periods. Low syrup absorption saves costs. Syrup flows over top of pancakes to sides.



		<b>Nutrition Facts</b>			
	E.	Servings per Container 10 Serving size 100g			
	Amount per serving Calories 367.9				
		% Daily Value*			
		Total Fat 7.2g	0%		
		Saturated Fat 2.2g	11%		
		Trans Fat 0.1g			
	Cholesterol 1.1mg	0%			
<b>★</b> Benefits		Sodium 1219mg	53%		
		Total Carbohydrate 64.5g	23%		
Just add water preparation Bakes to light yellow interior & light	at brown crust	Dietary Fiber 2.1g	8%		
High yield compared to other pan	cake mixes	Total Sugars 12.8g			
		Includes Added Sugar	%		
Ingredients	Allergens	Protein 11.2g			
		Vitamin D	%		
Enriched Bleached Wheat Flour (Wheat Flour, Niacin, Reduced Iron,Thiamine Mononitrate,	Contains:	Calcium 465.8mg	36%		
Riboflavin, Folic Acid), Yellow Corn Flour, Dextrose, Leavening (Monocalcium	🔘 eggs 🍈 milk 🗞 soy 🎲 wheat	Iron 3.5mg	19%		
Phosphate, Sodium Bicarbonate, Sodium Acid Pyrophosphate), Dried Whey, Palm Oil,		Potassium	%		
Soybean Oil, Soy Flour, contains 2% or less of each of the following: Sugar, Buttermilk, Salt, Milk Protein Concentrate, Dried Egg, Dried Egg White, Rice Flour, Soy Lecithin, Artificial Flavor, Yellow 5, Yellow 6, Red 40, and Distilled Monoglycerides. CONTAINS EGG, MILK, SOY, WHEAT		* The % Daily Value (DV) tells you how m a serving of food contributes to a daily di a day is used for general nutrition advice	iet. 2,000 calories		

#### Handling Suggestions

Shelf stable under clean, cool, dry cereal storage conditions and away from high humidity.

Serving Suggestions

Ideal for pancakes or waffles

# Prep & Cooking Suggestions

Easy just add water preparation - add 2 qts. 26 oz. water to 5 lbs. mix and blend with wire whip until smooth. Deposit batter onto preheated and pregreased griddle and cook until golden, approximately 1 minute per side. Flip only once. For waffles use same mixing instructions as pancakes, and bake according to waffle iron instructions.

# Product Specifications

	Manufacturer						
G	Kerry						
MFG #	SPC #	GTIN		Pack		Pack Desc.	
D9917.21	22170300	30763089600226			6	6 / 5.0 LBR	
Gross Weight	Net Weight	Country of Origin		Kosher		Child Nutrition	
31.4lb	30lb		USA Yes		Yes	No	
Shipping Information							

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
14.25in	12.25in	8.5in	0.86ft3	11x6	180DAYS	50°F / 70°F





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### Nutrition Analysis - By Serving

Calories	367.9	Total Fat	7.2g	Sodium	1219mg
Protein	11.2	Trans Fats	0.1g	Calcium	465.8mg
Total Carbohydrates…	64.5g	Saturated Fat	2.2g	Iron	3.5mg
Sugars	12.8g	Added Sugars		Potassium	
Dietary Fiber	2.1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	1.1mg		
Vitamin A(IU)•	27.3	Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

### Additional Images



