734-0580 - KRUSTEAZ PROFESSIONAL HOMESTYLE CORNBREAD MIX

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Brand: KRUSTEAZ

vitamin D 0Microgram









Nutrition Facts Serving Size 1/4 cup dry mix % Daily Value* calcium 30Milligram 2% carbohydrate, total 26Gram 9% cholesterol OMilligram 0% energy 140Kilocalorie (international table) % 3% fat, total 2.5Gram fatty acids, total saturated 1.5Gram fatty acids, total trans OGram % 0% fibre, total dietary 0Gram 6% iron, total 0.9Milligram 2% potassium 30Milligram % protein, total 2Gram 12% sodium 280Milligram 16% sugar, added 8Gram Sugars, tot, expression unknown 8Gram %

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

Product Specifications

GTIN 10041449100286

Ingredients

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

Preparation and Cooking

FULL BATCH HALF BATCH 5 lb (full box) Mix 2 1/2 lb (8 cups) Mix 50 oz (6 1/4 cups) Water 25 oz (3 cups and 2 Tbsp) Water 1. Place water in mixer bowl; add mix. Using a paddle, mix on low speed 1 minute. 2. Scrape bowl and paddle. Continue to mix on low speed 30 seconds. 3. Scale batter into greased or paper-lined pans.

Serving Suggestions

HAND MIXING: Using a large bowl, stir together water and mix until well-blended. Scale batter into greased or paper-lined pans. Do not eat raw batter. HIGH ALTITUDE: For full batch, add 1½ oz (1/3 cup) all-purpose flour and an additional 6 oz (3/4 cup) water. Prepare and bake as directed.

Packaging and Storage

STORE IN A COOL, DRY PLACE.

Allergen

0%

May contain: Eggs and their derivates, Milk and its derivates, Soybean and its Derivatives Contains: Wheat and Their Derivatives