# 733-0900 - KRUSTEAZ PROFESSIONAL WAFFLE CONE MIX

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Brand: KRUSTEAZ









#### **Nutrition Facts**

Serving Size 1/4 cup dry mix

	% Daily Value*
calcium 10Milligram	0%
carbohydrate, total 30Gram	11%
cholesterol 0Milligram	0%
energy 160Kilocalorie (international table)	%
fat, total 4Gram	5%
fatty acids, total saturated 2Gram	10%
fatty acids, total trans 0Gram	%
fibre, total dietary 0Gram	0%
iron, total 1Milligram	6%
potassium 30Milligram	0%
protein, total 2Gram	%
sodium 55Milligram	2%
sugar, added 14Gram	28%
Sugars, tot, expression unknown 14Gram	%
vitamin D 0Microgram	0%
*Porcent Daily Values are based on a 2 000 calorie diet Vour dail	ly volues may be higher or lower

<sup>\*</sup>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 10041449100507

#### Ingredients

Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, palm and soybean oil, buttermilk, salt, artificial flavor.

#### Preparation and Cooking

FULL BATCH HALF BATCH 5 lb (full box) Mix 2 ½ lb (7 ½ cups) Mix 50 oz (6 1/4 cups) Cool Water 25 oz (3 cups + 2 tablespoons) Cool Water 1. Blend mix and water together using a wire whisk until well-blended. Let stand 30 seconds. 2. Pour batter onto preheated and greased waffle cone iron. Wait 15 seconds then clamp iron down. 3. Cook waffle cone approximately 1 1/2 minutes or until golden brown. Remove from iron and roll onto cone shaper. Place seam side down and let cool 1 minute.

### **Serving Suggestions**

SCALE FULL BATCH YIELD HALF BATCH YIELD 2.1 oz batter 60, 1.25 oz cones 30, 1.25 oz cones (#20 scoop)

## Packaging and Storage

Store in a dry, cool place.

#### Allergen

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