

734-0540 - KRUSTEAZ PROFESSIONAL SOUTHERN STYLE CORNBREAD MIX

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Brand: KRUSTEAZ



Nutrition Facts

Serving Size 1/4 cup dry mix

	% Daily Value*
calcium 20Milligram	0%
carbohydrate, total 25Gram	9%
cholesterol 0Milligram	0%
energy 130Kilocalorie (international table)	%
fat, total 2.5Gram	3%
fatty acids, total saturated 1Gram	5%
fatty acids, total trans 0Gram	%
fibre, total dietary 1Gram	3%
iron, total 0.8Milligram	4%
potassium 50Milligram	0%
protein, total 2Gram	4%
sodium 440Milligram	19%
sugar, added 4Gram	8%
Sugars, tot, expression unknown 5Gram	%
vitamin D 0.1Microgram	0%

*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	10041449100262
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Ingredients

Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), degermed yellow cornmeal, sugar, palm and soybean oil, dextrose, salt, Less than 2% of: baking soda, defatted soy flour, guar gum, monocalcium phosphate, sodium acid pyrophosphate, sodium aluminum phosphate, wheat protein isolate, whey (milk protein), xanthan gum.

Preparation and Cooking

FULL BATCH HALF BATCH 5 lb (full box) Mix 2 1/2 lb (7 1/2 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 1 1/2 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.

Allergens

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