#### Dutch Waffle 51% Whole Grain 5"/48ct.

Manufacturer's Product Code **4521** 

#### **Nutrition Facts**

Serving Size: 1 Cake (83 G) Serving Per Container: 48

Calories	300	
Calories from Fat	120	
	Per Serving	% Daily Value*
Total Fat	13g	20%
Saturated Fat	3g	15%
Trans Fat	0g	
Cholesterol	20mg	7%
Sodium	350mg	15%
Total Carbohydrate	43g	14%
Dietary Fiber	3g	12%
Sugars	12g	
Protein	4g	
	0% <b>Vi</b> t	tamin C 0%

### Ingredients:

Whole Wheat Flour, Enriched Wheat Flour (flour, niacin, iron, thiamin mononitrate, riboflavin, folic acid), Sugar, Water, Vegetable Shortening (palm oil and soybean oil), Contains 2% or Less of: Artificial Flavor, Cellulose Gum, Dextrose, Egg Yolk, Leavening (sodium acid pyrophosphate, baking soda, monocalcium phosphate), Mono & Diglycerides, Nonfat Milk, Salt, Soybean Oil, Soy Flour.

### **Allergen Information:**

Contains: Eggs, Milk, Soy Beans, Wheat

### **Kosher Type:**

**OU - DAIRY** 

#### **Child Nutrition Statement:**

The listed serving size contains 32g creditable grains of which 16.32g are whole grains. This provides 2 servings of breads/grains under the Child Nutrition Program using the 16g calculator.

# Storage/ Handling:

Keep Frozen (0° F or below). Shelf life up to one year when stored properly.

# **Preparation Instruction:**

Oven – 1) Preheat oven to 450°F.\* 2) Remove frozen product from case and place on tray, then heat for 3-4 minutes.\* 3) Sprinkle with confectioner's sugar or any other topping. Fryer – 1) Preheat fryer to 375°F.\* 2) Remove frozen product from case and place in fryer for 30 seconds.\* 3) Sprinkle with confectioner's sugar or any other topping. \* Heating times and temperatures may vary.

# **Product Specifications:**

UPC	SCC/GTIN	Case	Pack
073321045210	10073321045217	6	8

Case Dimensions					
Case Length	Case Width	Case Height	Case Cube	Net Weight (Lbs)	Gross Weight (Lbs)
Lengin	width	Height	Cube	(LDS)	(LDS)
15.375	11.125	10.625	1.0517	8.5716	9.4839

Pallet Dimensions			
Pallet Tier	Pallet High	Pallet Count	
10	7	70	

I certify that the nutritional information contained on this page is true and correct to the best of my knowledge.

Kirsten Leo Research and Development Manager