

CMC®

Quality & Value

Pancake and Waffle Mix Complete

Nutrition Facts

about 515 servings per container

Serving size 1/3 cup mix (44g)

(amount for two,

4-1/2 inch

pancakes)

Amount per serving

Calories **160**

% Daily Value*

Total Fat 2g **3%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 480mg **21%**

Total Carbohydrate 33g **12%**

Dietary Fiber 1g **4%**

Total Sugars 5g

Includes 4g Added Sugars **8%**

Protein 3g

Vitamin D 0mcg **0%**

Calcium 98mg **8%**

Iron 2mg **10%**

Potassium 49mg **2%**

Thiamin **15%**

Riboflavin **15%**

Niacin **15%**

Folate **15%**

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: Wheat Flour, Sugar, Dextrose, Soybean Oil and/or Palm Oil, contains less than 2% of: Baking Soda, Calcium Acid Pyrophosphate, Monocalcium Phosphate, Cellulose Gum, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Oat Fiber (Sunflower Lecithin, Tocopheryl Acetate), Salt, Tricalcium Phosphate, Sodium Acid Pyrophosphate, Wheat Protein Isolate (Wheat Gluten, Lactic Acid, Sulfite).

CONTAINS: Wheat

Brand CMC
Item Number 916
SKU 4670200916
UPC 846702009169
GTIN 20846702009163
Pack Size 50 lb
Unit Gross Weight 50.6 lb
Unit Cube ft. 1.67
Bag Dimensions 27.3" x 17.9" x 5.9"
Cases/Pallet 50
TI/Hi 5/10
Pallet Gross Weight 2,580 lbs
Pallet Net Weight 2,500 lbs
Pallet Cube ft. 61
Pallet Size 40" x 48" x 55"
Code Information Best if used by date
Shelf Life 12 Months



	50 lb Basis	25 lb Basis	5 lb Basis
Pancake and Waffle	50 lb mix	25 lb mix	5 lb mix
Water (70°F to 75°F)	55 lb (27½ quarts)	27½ lb (13¾ quarts)	11 cups (2¾ quarts)
Method			
- Use a mixer with wire whip attachment. - Pour water into mixer bowl. - Add Pancake and Waffle Mix. - Blend on low speed* for 30 seconds. - Stop mixer. Scrape bowl and wire whip. - Blend on low speed* for 1 more minute. Do not over-mix. - Let batter stand for 10 minutes. Gently re-blend the batter. - Cook on lightly greased griddle at 375°F for 1 - 2 minutes per side.			

* Low speed is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

Pancake Yield and Scale: The batter from 50 lb of Pancake and Waffle Mix will make approximately 1030 (1½ oz) 4½" pancakes.

For Waffles: Add an additional 2 fl oz of water to each pound of mix used in the preparation of the batter. Deposit 4½ oz (½ cup) of batter onto a preheated waffle iron set at 375°F. Cook 4-5 minutes or until waffle is golden brown.

Waffle Yield and Scale: The batter from 50 lb of Pancake and Waffle Mix will make approximately 515 (3 oz) waffles.

Note: Cover and store batter in a refrigerator when not in use. Stir batter before using.