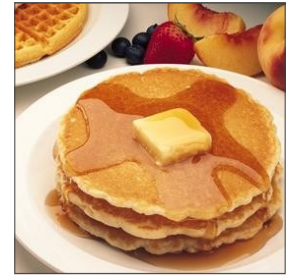




BUTTERMILK PANCAKE MIX - JUST ADD WATER

FOXTAIL FOODS BUTTERMILK PANCAKE MIX IS SO LIGHT, FLUFFY AND DELICIOUS. YOUR CUSTOMERS WILL KEEP COMING BACK FOR MORE. PREPARATION IS FAST AND EASY.



Nutrition facts

Serving Size: 40 GR
Servings Per Case: 342

Amount Per Serving

Calories: 140 Calories from Fat: 0

	Per Serving	% Daily Value*
Total Fat	.5 g	1%
Saturated Fat	0 g	0%
Trans Fat	0 g	
Cholesterol	0 mg	0%
Sodium	390 mg	16%
Total Carbohydrate	29 g	10%
Dietary Fiber	1 g	4%
Sugars	4 g	
Protein	3 g	

	Per Srv		Per Srv
Vitamin A	0%	Vitamin C	0%
Calcium	8%	Iron	4%

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

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram

Fat 9 Carbohydrate 4 Protein 4

Product Specifications:

Code	SCC	Units/Case	Unit Size/Measure	Servings/case
102022	10022469710105	6	5 Lb	342

Brand	IFDA Category	IFDA Class
FOXTAIL	Bakery & Baking Products	Pncks/Wffls-Frnch Tst-Bttr/Mx

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
31.3 LB	30 LB	US	Yes	No

Shipping Information					
Length	Width	Height	TI x HI	Shelf Life	Storage Temp From/To
12 IN	11.2 IN	10 IN	12 x 4	180 Days	45 °F / 75 °F

Ingredients:

INGREDIENTS: ENRICHED FLOUR BLEACHED (FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), YELLOW CORN FLOUR, LEAVENING (SODIUM BICARBONATE, WHEY, SODIUM ALUMINUM PHOSPHATE, SOY PROTEIN, MONOCALCIUM PHOSPHATE, FLOUR, LECITHIN, TRICALCIUM PHOSPHATE, SOY OIL), WHITE RYE FLOUR, DEXTROSE, SUGAR, BUTTERMILK POWDER, SALT, FOOD STARCH-MODIFIED. CONTAINS: WHEAT, MILK, SOY. MAY CONTAIN: EGGS

Handling Suggestions:

SERVE HOT WITH YOUR FAVORITE TOPPING.

PACKED IN 5 POUND BAGS AND SHOULD BE STORED IN A COOL, DRY PLACE FOR A PERIOD NO LONGER THAN 6 MONTHS.

ADD WATER TO PANCAKE MIX AND STIR UNTIL SMOOTH. POUR BATTER (ABOUT 2 oz PER PANCAKE) ON GRIDDLE AT A TEMPERATURE OF 350° F - 370° F AND COOK UNTIL EDGES BEGIN TO DRY. TURN ONLY ONCE.

Benefits:

We set the standard for top quality in our buttermilk pancake mix. We use cake flour instead of pastry or bread flour in our pancakes to help them cook up light and fluffy. And we leave out unnecessary preservatives and artificial yellow color to give them an appetizing, natural, golden brown color.