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Aunt Jemima Complete Pancake Mix 5lb/6

Dot #:

108433

Mfr #:

43272

GTIN:

10030000432720

Supplier:

Description:

Aunt Jemima Complete Pancake Mix 5lb/6

Images and Attachments



Product Information

Classification:

Baking/Cooking Mixes (Shelf Stable) (10000156)

Dimensions (HxWxD):

10.88 x 10.81 x 13.75

Weight Gross / Net:

33.14 Pounds / 30 Pounds

Origin:

(US) UNITED STATES

Storage Temperature:

35°F to 85°F

Pallet Configuration:

Ti:14 Hi:4

Features and Benefits

Features:

AUNT JEMIMA Complete Buttermilk Pancake Mix is ready to help you make great buttermilk pancakes for your customers. Just add water and your choice of toppings to customize. . AUNT JEMIMA Complete Buttermilk Pancake Mix is sold in convenient resealable 5 pound containers.

Preparation and Cooking:

Pan Fry - Preparation Instructions: Full Box – 5 lb.: about 98 4-inch (2 oz.) pancakes or about 48 7-inch (4 oz.) waffles. [3 qtrs. (6 lb.) water (room temperature: 70-75 degrees F), full box (5 lb.) pancake mix, 3/4 cup vegetable oil (waffles only)]. Small Batch – 1 lb.: about 21 4-inch (2 oz.) pancakes or about 9 7-inch (4 oz.) waffles. [2-1/3 cups (1 lb. 4 oz.) water (room temperature: 70-75 degrees F), 3-1/2 cups (1lb) pancake mix, 2 teaspoons vegetable oil (waffles only)]. Directions: Preheat griddle to 375 degrees F; grease lightly with solid shortening. OR: Preheat waffle iron. 1. Place liquid ingredients in mixing bowl. For thinner pancakes, add more water. For thicker pancakes, add less water. 2. Add mix. 3. Hand Mixing: Using a wire whip, mix just until large lumps disappear. Machine Mixing: Using a wire whip, mix on low speed for 1/2 minute. Scrap bowl. Continue mixing on low speed for approximately 1/2 minute or until large lumps disappear. Do not overmix. Allow batter to set at least 10 minutes before using. 4. For 4-inch pancakes, portion a 2 oz. ladle or a No. 16 scoop of batter onto preheated, lightly greased griddle. Bake about 1-1/2 minutes for each side or until pancakes begin to rise and edges begin to dry. Turn only once. Waffles: Preheat waffle iron according to manufacturer's directions. Grease lightly. Combine water and oil in mixing bowl. Add mix. Follow the mixing directions for pancakes. Portion a 4 oz. ladle or a No. 8 scoop (4 oz.) of batter onto hot waffle iron. Bake 2-3 minutes or until STEAMING stops. Handling Hints: Keep batter away from direct heat. Cover and refrigerate batter not to be used immediately. It will remain stable up to 2 days. Bring refrigerated batter back to room temperature prior to using. Stir batter that has been refrigerated or allowed to stand. Don't mix old batter with fresh batter. Don't add additional liquid to batter which has been stored. To hold, place prepared pancakes in small stacks in pan on steamtable at medium (No. 5-6) setting. For best results, keep covered.

Griddle Fry - Preparation Instructions: Full Box – 5 lb: about 98 4-inch (2 oz) pancakes or about 48 7-inch (4 oz) waffles. [3 qts (6 lb) water (room temperature: 70-75 degrees F), full box (5 lb) pancake mix, 3/4 cup vegetable oil (waffles only)]. Small Batch – 1 lb: about 21 4-inch (2 oz) pancakes or about 9 7-inch (4 oz) waffles. [2-1/3 cups (1 lb 4 oz) water (room temperature: 70-75 degrees F), 3-1/2 cups (1lb) pancake mix, 2 teaspoons vegetable oil (waffles only)]. Directions: Preheat griddle to 375 degrees F; grease lightly with solid shortening. OR: Preheat waffle iron. 1. Place liquid ingredients in mixing bowl. For thinner pancakes, add more water. For thicker pancakes, add less water. 2. Add mix. 3. Hand Mixing: Using a wire whip, mix just until large lumps disappear. Machine Mixing: Using a wire whip, mix on low speed for 1/2 minute. Scrap bowl. Continue mixing on low speed for approximately 1/2 minute or until large lumps disappear. Do not overmix. Allow batter to set at least 10 minutes before using. 4. For 4-inch pancakes, portion a 2 oz ladle or a No. 16 scoop of batter onto preheated, lightly greased griddle. Bake about 1-1/2 minutes for each side or until pancakes begin to rise and edges begin to dry. Turn only once. Waffles: Preheat waffle iron according to manufacturer's directions. Grease lightly. Combine water and oil in mixing bowl. Add mix. Follow the mixing directions for pancakes. Portion a 4 oz ladle or a No. 8 scoop (4 oz) of batter onto hot waffle iron. Bake 2-3 minutes or until steaming stops. Handling Hints: Keep batter away from direct heat. Cover and refrigerate batter not to be used immediately. It will remain stable up to 2 days. Bring refrigerated batter back to room temperature prior to using. Stir batter that has been refrigerated or allowed to stand. Don't mix old batter with fresh batter. Don't add additional liquid to batter which has been stored. To hold, place prepared pancakes in small stacks in pan on steamtable at medium (No. 5-6) setting. For best results, keep covered.

Storage:

All products are code dated with expiration date. Rotate product to insure fresh products. Destroy out of code products. Store out of direct sunlight at room temperature.

Nutritionals and Ingredients

Representation of label(s). The actual nutritional label(s) on the package may vary slightly

Nutrition Facts (Unprepared)	
Serving Size 45 g	
Servings Per Container	
Amount Per Serving	
Calories 150	Calories from fat 15

	% Daily Value*
Total Fat 1.5 g	2%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Polyunsaturated Fat 0.5 g	
Monounsaturated Fat 0.5 g	
Cholesterol 0 mg	0%
Sodium 450 mg	19%
Potassium 60 mg	2%
Total Carbohydrate 31 g	10%
Dietary Fiber 1 g	4%
Sugar 6 g	
Protein 5 g	
Vitamin A	0%
Calcium	10%
Iron	10%
Thiamin	15%
Riboflavin	10%
Niacin	10%
Phosphorous	20%
(-) Information is currently not available for this nutrient.	
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:**	
** Percent Daily Values listed below are intended for adults and children over 4 years of age. Foods represented or purported to be for use by infants, children less than 4 years of age, pregnant women, or lactating women shall use the RDI's that are specified for the intended group provided by the FDA.	

Child Nutrition Label:

Ingredients: Enriched Bleached Flour(Bleached Wheat flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Monocalcium Phosphate), Dextrose, Dried Buttermilk, Partially Hydrogenated Soybean Oil, Salt, Wheat Gluten, Calcium

Carbonate, Corn Syrup Solids, Sodium Caseinate, Mono and Diglycerides, Lactic Acid.

Allergens and Diet		
Allergens (FDA)		Suitable for Diet
Peanuts:		Kosher: Yes
Tree Nuts:		Organic:
Eggs:	May Contain	Dietetic:
Milk:	Contains	Gluten Free:
Fish:		Halal:
Molluscs:		Vegan:
Crustacean:		Vegetarian:
Soy:		No Beef:
Wheat:	Contains	No Pork:

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