

# Making Life a Sweeter Place



Golden Barrel Products has two locations and is a division of M. Simon Zook Family of Business

## Pancake & Waffle Mix

**Physical Properties:** 

Color

Odor

Appearance: Dry, free-flowing powder free

of hard lumps Off-white Sweet

**Nutritional Data/100g:** 

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Calories Kcal	330.18
Total Fat, g	1.28
Saturated Fat, g	0
Trans Fat, g	0
Cholesterol, mg	0
Sodium, mg	1657.68
Total Carbohydrate, g	73.69
Dietary Fiber, g	2.16
Total Sugars*, g	12.99
Added Sugars, g	12.99
Other Carbohydrate, g	58.54
Protein, g	0
Calcium mg	342.95
Iron, mg	0.09
Potassium, mg	0.17
Vitamin A, IU	0
Vitamin C, mg	0
Vitamin D, mcg	0
Niacin, mg	0
Thiamine, mg	0
Riboflavin, mg	0

<sup>\* &</sup>quot;Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product

#### Packaging and Storage:

Poly bag (2.0 or 5.0 lbs.) in a sewn-sealed paper bag.

#### <u>Storage:</u>

Store in a cool, dry climate. Under ambient climate of 70% relative humity and 70 degrees Fahrenheit

### **Ingredient Statement:**

Wheat flour, sugar, salt, baking powder (sodium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate, corns starch), baking soda, soy flour, whole egg powder, milk protein concentrate

Contains Egg, Milk, Soy and Wheat

Certifications: Kosher Dairy

FCC:

Meets specifications

Issue Date: 03/20/25 Supersedes: 03/21/24

#### **GRAS**:

21 CFR Subchapter B: Food for Human Consumption

#### Gluten:

Contains wheat gluten

Allergens: Contains soy, egg, milk and wheat

<u>Country of Origin:</u> Ingredients are sourced from the United States of America and Canada.

**Prop 65:** Golden Barrel Pancake & Waffle mix contains no Prop 65 restricted chemicals.

**<u>BE Status:</u>** Golden Barrel Pancake & Waffle Mix contains bioengineered food ingredient.

<u>Vegan Status:</u> Golden Barrel Pancake & Waffle mix contains milk and egg, and is therefore not suitable for a vegan diet.

### **Directions:**

- Combine 1 cup pancake mix, ¾ cup milk, 1 egg (slightly beaten) and ½ tablespoon melted butter
- Stir just enough to combine and remove lumps. Do not overmix. Allow batter to rest as you heat skillet or griddle to medium high heat.
- Pour batter onto griddle. Cook until bubbles form, flip pancake and cook until golden brown.

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