ITEM#: 734-0600



KR PRO HSTYLE CORNBREAD

From the #1 recommended foodservice bake mix brand Krusteaz Professional .Cornbread is lightly sweet with a fresh corn taste and a finer grain than traditional cornbread. The perfect complement to soups or salads; it is a welcome addition to every bread basket.

Shelf Life

Storage Temp Min

32°F

365 days

Storage Temp Max

95°F

Ingredients

Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, degermed yellow corn flour, degermed yellow cornmeal, palm and soybean oil, dextrose, Less than 2% of: baking soda, monocalcium phosphate, natural and artificial flavors, salt, sodium aluminum phosphate, yellow 5, yellow 5 lake, yellow 6, yellow 6 lake. Freshness preserved with BHA.



Preparation and Cooking

FULL BATCH 5 lb (16 cups) Mix 50 oz (6 1/4 cups) Water HALF BATCH 2 1/2 lb (8 cups) Mix 25 oz (3 cups and 2 Tbsp) Water

1. Place water in mixer bowl; add mix. Using a paddle, mix on low speed 1 minute.

2. Scrape bowl and paddle. Continue to mix on low speed 30 seconds.

3. Scale batter into greased or paper-lined pans.



64 servings per Container

1/4 cup dry mix

Amount per serving Calories

Serving Size

140

	% Daily Value*
Total Fat 3g	3%
Saturated Fat 2g	8%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 280mg	12%
Total Carbohydrate 26g	9%
Dietary Fiber 0g	0%
Total Sugars 8g	
Includes 8g Added Sugars	16%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 30mg	2%
Iron 1mg	6%
Potassium 30mg	2%

The % Daily Value (DV) 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.



