

PRODUCT SPECIFICATION

www.goldenmalted.com

ITEM CODE: 11

Add Water Waffle & Pancake Flour 6/5# Case

UPC Code: 050855337059

Description: This product is a light colored, dry blend of food ingredients. The product is a free-flowing powdered mix that,

when prepared per handling instructions, produces either a waffle or a pancake.

Kosher Status: OU – Dairy

Ingredients: Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid),

Sugar, Soybean Oil, Sodium Bicarbonate, Sodium Acid Pyrophosphate, Contains 2% or Less of the Following: Natural and Artificial Flavors (Dextrose, Maltodextrin, Starch, Silicon Dioxide), Salt, Yellow Corn Flour,

Buttermilk Solids, Malted Barley Extract.

Allergens: Wheat and Milk

Physical Attributes: Texture: Free Flowing Powder Color: Off White

Chemical Attributes: Salt: 1.00% - 1.50% **Soda:** 2.00% - 2.60%

Packaging: This product is packaged in a HDPE/mLLDPE/Plastomer bag. The bag closure method is heat seal. The bags

are placed in a double wall corrugated box. Bags meet USDA, GFDA and Good Chemical Codex specifications.

Net Weight per Bag:5 lbsBags per Case:6Case Net Weight:30 lbsCase Gross Weight:32 lbs

Pallet Configuration:

Cases per Layer: 10 Case Dimension: 19.375" x 9.5" x 10.125"

Layers per Pallet: 6 Cube: 1.08ft³

Cases per Pallet: 60 Pallet Dimension 48" x 40" x 65.9"

New Weight per Pallet: 1800 lbs Pallet Gross Weight: 2030 lbs

Storage and Handling: This product should be stored at ambient temperatures not to exceed 75 degrees F, with a humidity of not

more than 60%, higher temperature or humidity will reduce shelf life. Bakery bases, mixes or concentrates should not be stored near perfumed products, soaps, detergents, cleaning solutions, aromatic or volatile

chemicals.

Shelf Life: 60 Days for product in a super sack

365 days from date of bulk

Country of Origin: This product is manufactured in the United States

GMO Status: This product contains sugar, soy and corn ingredients that may contain and/or be derived from genetically

modified material.

Sifting Guarantee: This product has been passed through a sifting process prior to being packaged.

Coding: Product code consists of the production date, use thru date, production time, producing plate and Julian date.

The following is a complete explanation and example of the lot coding system:

Bag and Case Coding

365 Days "Best if Used By" from Date of Bulk Line 1: PRODUCED: DD/MM/YYYY Line 2: USE THRU: DD/MM/YYYY

Line 3: HH:MM PP XXX

DD: Day of Month (01, 02..31) MM: Month (01 = January,..12 = December) YY: Year (2015, 2016)

Plant Location: (KW is S1 Kentwood), (GR is Advanced Food Technology)

XXX: Julian Date of Manufacture

 Revised:05/26/17
 New Carbon Company, LLC
 4101 William Richardson Drive
 South Bend, IN 46628

 Replaces:01/06/15
 800.253.0590
 Phone:574.247.2270
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NUTRITION FACTS

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Revised: 05/26/17

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Nutrition Facts Serving Size 1/2 cup (74g) Servings Per Container approximately 31			
Amount Per Servir	ng		
Calories 270		Calories from Fat 30	
% Daily Value			
Total Fat 3g			5%
Saturated Fa		0%	
Trans Fat 0g			
Cholesterol 0r		0%	
Sodium 830mg			35%
Total Carbohydrate 53g 18%			
Dietary Fibe	r 1g		4%
Sugars 5g			
Protein 5g			
Vitamin A 0%	•	Vitamin C	0%
Calcium 30%	•	Iron 20%	
*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 Saturated Fat Cholesterol Sodium Total Carbohydrate Dietary Fiber Calories per gram: Fat 9 •	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g