

GFS BUFFET SPLIT SQUARE WAFFLES

SKU: 009390106602

GTIN: 00093901066022 Piece Weight: 2.4 oz

Pieces Per Case: 72

Case Net Weight: 10.8 lbs.
Case Gross Weight: 12 lbs.

Case Dimensions: 17 x 12.75 x 7.25

Case Cube: .91 Tie/High: 8/10

Storage Temperature: 0°F or lower

Shelf Life: 365 Days Frozen

Kosher: Yes

Child Nutrition: 1 waffle=1.75 bread svgs. based on 16gm/svg.

Preparation and Heating Instructions:

Arrange frozen waffles in a single layer on a sheet pan.

Bake uncovered in a preheated convection oven at 350°F for 6-8 minutes.

Bake uncovered in a preheated conventional oven at 400°F for 8-12 minutes.

Heat Lamp:

Arrange frozen waffles in a single layer on a rack or elevated vent pan. Heat 15-20 minutes and turn waffles, heat an additional 15-20 minutes before serving.

Microwave Oven:

Place frozen unwrapped French toast on a microwave safe dish uncovered. Set oven on full power (High) for 35-40 seconds per waffle.

NUTRITION FACTS

Serving Size: 1 waffle (68 grams)

Servings Per Case: 72

Amount Per Serving

Protein: 4g

Calories: 170 Calories from Fat: 45

| | % Daily Value* |
|-------------------------|----------------|
| Total Fat: 5g | 8% |
| Saturated Fat: 1.5g | 8% |
| Trans Fat: 0g | |
| Cholesterol: 25mg | 8% |
| Sodium: 400mg | 17% |
| Total Carbohydrate: 26g | 9% |
| Dietary Fiber: 1g | 4% |
| Sugars: 5g | |
| | |

Calcium: 2% Iron: 6%

Ingredients: Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Follc Acid), Water, Eggs, Sugar, Soybean Oil, Egg Whites, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Monocalcium Phosphate, Sodium Acid Pyrophosphate,), Salt, Soy Lecithin (an emulsifier), Emulsifier (Propylene Glycol Monoester, Mono-Diglycerides, Sodium Stearoyl Lactylate), Natural and Artificial Flavors.

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Contains: Egg, Milk, Soy, Wheat

Clayton Ace Streeter Corporate Quality Manager

Updated 11/21/13

^{*}Percent daily values are based on a 2,000 calorie diet. Your daily value may be higher or lower,