



# Dutch Waffle



Increase Participation with the Taste Kids Love!



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# Dutch Waffle

## 51% Whole Grain Dutch Waffle

### PRODUCT BENEFITS

- Boosts participation
- 300 Calories
- 51% whole grain
- 2 servings of grains
- Made with ULTRAGRAIN®
- Cool School qualifying product
- Serve with fruit for a great breakfast entrée
- Serve for lunch as "Breakfast for Lunch"
- Pair with chicken for Chicken and Waffles!

### PRODUCT INFORMATION

Product Code	Product Description	Case
4521	Dutch Waffle 51% Whole Grain 5"	48ct

#### Nutrition Facts

Serving Size 1 Cake (83g)  
Servings Per Container 48

#### Amount Per Serving

**Calories** 300  
Calories from Fat 120

#### % Daily Value\*

**Total Fat** 13g **20%**

Saturated Fat 3g **15%**

Trans Fat 0g

**Cholesterol** 20mg **7%**

**Sodium** 350mg **15%**

**Total Carbohydrate** 43g **14%**

Dietary Fiber 3g **12%**

Sugars 12g

**Protein** 4g

Vitamin A **0%** • Vitamin C **0%**

Calcium **4%** • Iron **10%**

\*Percent Daily Values are based on a 2,000 calorie diet.

**INGREDIENTS:** WHEAT FLOUR (WHOLE WHEAT FLOUR, ENRICHED WHEAT FLOUR [FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID]), SOYBEAN OIL, WATER, SUGAR, CONTAINS 2% OR LESS OF: ARTIFICIAL FLAVOR, CELLULOSE GUM, DEXTROSE, EGG YOLK, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), MONO AND DIGLYCERIDES, NONFAT MILK, SALT, SOY FLOUR.

**CONTAINS:** EGGS, MILK, SOY BEANS, WHEAT.

#### STORAGE/HANDLING

Keep Frozen (0° F or below).

Shelf life up to one year when stored properly.

#### PREPARATION INSTRUCTION

##### Convection Oven

- 1) Preheat oven to 325°F.
- 2) Place on low fan if possible
- 3) From frozen, bake for 6 1/2 minutes.
- 4) Sprinkle with confectioner's sugar or any other topping.

##### Conventional Oven

- 1) Preheat oven to 450°F.\*
- 2) Remove frozen product from case and place on tray, then heat for 3-4 minutes.\*
- 3) Sprinkle with confectioner's sugar or any other topping.

\* Heating times and temperatures may vary.

