



# Dutch Waffle

51% Whole Grain  
Dutch Waffle  
Item #4521



**NEW!**

51% Whole Grain  
Dutch Waffle Sticks  
Item #4522

Increase Participation With Fun & Unique  
Qualifying Products!



Pennsauken, NJ 08109  
[www.jjsnackfoodservice.com](http://www.jjsnackfoodservice.com)



# 51% Whole Grain Dutch Waffle & Sticks

## PRODUCT BENEFITS

- Boosts participation
- Calories your students need
- 51% whole grain
- 12 Dutch Waffle Sticks is 2 servings of grains
- 1 Dutch Waffle is 2 grain servings of grains
- Made with ULTRAGRAIN®
- Cool School qualifying product
- Shelf life up to 1 year when stored frozen

## SERVING SUGGESTIONS

- 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
4522	Dutch Waffle 51% Whole Grain Sticks	*600 ct.

\*Approximate case count

## PREPARATION FOR DUTCH WAFFLE

### 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.

## PREPARATION FOR DUTCH WAFFLE STICKS

### Conventional Oven

- 1) Preheat oven to 350°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.

### Fryer

- 1) Preheat fryer to 375°F.\*
- 2) Remove frozen product from case and place in fryer basket for 35-45 seconds.\*
- 3) Sprinkle with confectioner's sugar or any other topping.

\* Heating times and temperatures may vary.

