



langloiscompany.com

**PRODUCT**

**BELGIAN WAFFLE MIX #009 (add butter)**

**FOOD GRADE**

This product shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug, and Cosmetic Act of 1939 as amended and all applicable regulations thereunder.

**DESCRIPTION**

This fine product was developed to yield a high quality Belgian waffle with the simplest preparation possible. This Belgian waffle has a crisp outside and a soft center. The Belgian waffle is golden brown in appearance and has a vanilla aroma. This product shall be free of rancid, bitter, musty, or other undesirable flavors or odors. The product shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices.

**CONTAINER**

6/5 lb. Case

**PREPARATION**

Add approx. 20 - 22 oz. warm water and 3.5 oz. melted butter or margarine per pound of waffle mix. Using a wire whip, combine warm water and mix only until all water is absorbed. Then add melted butter or margarine to batter. Do not over-mix. Allow the batter to sit for about 30 minutes at room temperature before cooking. Cook waffles in standard Belgian waffle iron that has been preheated and lightly greased per waffle iron manufacturer's recommendations.

**YIELD**

Yield is about 7 or 8 waffles per 1 lb. of mix depending on size of waffle.

**USES**

Waffles are commonly served as a main course or side dish at breakfast. Top them with maple syrup, peanut butter, jam or jelly, powdered sugar, etc.

**INGREDIENTS**

Bleached **Wheat** Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, malted barley, folic acid), Sugar, Corn Flour, Rice Flour, **Dried Egg Yolks**, Salt, Leavening (sodium bicarbonate, sodium aluminum phosphate), Yeast, Artificial Flavor.

**ALLERGEN WARNING: CONTAINS WHEAT AND EGGS.**

**NUTRITION  
(Dry Mix Only)**

<b>Nutrition Facts</b>	
Serving Size 1/3 Cup (40g)	
Amount Per Serving	
<b>Calories</b> 150	Calories from Fat 10
	% Daily Value*
<b>Total Fat</b> 1g	2%
Saturated Fat 0g	1%
Trans Fat 0g	
<b>Cholesterol</b> 20mg	6%
<b>Sodium</b> 140mg	6%
<b>Total Carbohydrate</b> 30g	10%
Dietary Fiber 1g	4%
Sugars 3g	
<b>Protein</b> 4g	
Vitamin A 0%	• Vitamin C 0%
Calcium 2%	• Iron 8%
Folate 15%	

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