Pronto Selections
Ready to serve gourmet

Specification Sheet

Your go-to guide for informed decisions and seamless manufacturing.

Buttermilk Pancakes, Whole grain

Product Code: 1475
SCC/UPC: 00737410147505



Fully frozen

Easy breakfast favourite

Ovenable and microwavable options

Whole grain fluffy pancakes, free from artificial flavours, colours, sweeteners and preservatives.

Ingredients: Whole Wheat Flour Blend (Whole Wheat Flour, Enriched Wheat Flour [Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid], Water, Sugar, Buttermilk Solids, Dextrose, Soybean Oil, Egg, Whey Powder. Contains 2% or less of: Baking Powder (Sodium Bicarbonate, Corn Starch, Sodium Acid Pyrophosphate, Mono Calcium Phosphate), Salt, Soy Lecithin.

Contains: Egg, Milk, Soy, Wheat.

Size: 37g
Count/Case: 144 pc
Pack Size: 144 x 37 g
Packaging Type: Poly bag inside cardboard case
Case Weight Net: 5.31 kg
Case Weight Gross: 5.83 kg
Case Dimensions: L42.5 x W32.7 x H15.9 cm
Ti/Hi: 8 x 12
Case Cube: 0.0255

Storage Conditions: Frozen. -18°/0°F.
Shelf Life: 365 Days

Cooking Instructions:
The day before serving: Remove product in full cases from the freezer and thaw for 2 hours at room temperature. After thawing, put in the refrigerator/cooler until needed. DO NOT RE-FREEZE! Re-freezing will cause product to stick together. The day of serving: Remove product from refrigerator or cooler. Remove from packaging. Heat in a warmer or convection oven at 175 degrees for 5 minutes.

Nutrition Facts
Valeur nutritive

Serving Size 1 Pancake (37 g)
Portion 1 crêpes (37 g)

Calories 80	% Daily Value* / % valeur quotidienne*
Fat / Lipides 1.5 g	2 %
Saturated / saturés 0 g + Trans / trans 0 g	0 %
Carbohydrate / Glucides 15 g	
Fibre / Fibres 1 g	4 %
Sugars / Sucres 5 g	4 %
Protein / Protéines 2 g	4 %
Cholesterol / Cholestérol <5 mg	
Sodium 125 mg	5 %
Vitamin D / Vitamine D	0 %
Potassium 40 mg	0 %
Calcium / Calcium 36.6 mg	2 %
Iron / Fer 0.73 mg	4 %

***5% or less is a little, 15% or more is a lot**
***5% ou moins c'est peu, 15% ou plus c'est beaucoup**