



Carbo's **GOLDEN**
MALTED SINCE 1937

CARBON'S HISTORY & SUCCESS

- Fred S. Carbon (President 1937-1986) - Created & patented the Golden Malted® recipe
- Don Carbon (President 1986-1998)
 - Developed “the waffle program” in early 1970’s
 - Responsible for the distribution network design
- New Carbon Company(2000-2013)
 - Initiated acceleration of National Account growth & development
 - Responsible for equipment advancements & pop-out plate technology
 - Directed acquisitions of competitors (Robby’s, Harvest Foods, Tastee Fare)



CARBON'S HISTORY & SUCCESS

- The industry
 - 40,000+ foodservice customers
 - National Accounts Chains (Domestic & International)
 - Restaurants, Lodging, Contract Management, College/University, Amusement Parks, Novelty, Stadium, and QSR (quick service restaurants)
- Placement
 - 100,000+ waffle irons
 - 10,000+ batter dispensers
- Distribution - Key strength of our program worldwide
- Purchasing Power
 - Wheat/commodities
 - Equipment



CARBON'S HISTORY & SUCCESS

- Mix & Equipment
 - Premium mixes with “3 aisle aroma” that taste great
 - Reliable, state-of-the-art equipment
 - Proven mix yields compared to any within the industry
- Leader in innovation
 - Waffle Irons and Cone Bakers
 - Better Batter Dispenser, Dual Better Batter Dispenser, Waffle Rack
 - Non- GMO: Original, Add Water, Add Water Crepe
 - On-line support
 - R&D engineers to customize mix & equipment desires of our customers



QUESTIONS?



WHY CARBON'S

- History – Only True Global BRAND
- Worldwide Distributor Network
- Equipment Program
- Flour Versatility – Sweet & Savory
- Ingredient / Secret Recipe

**BREAKING NEWS : CARBON HAS GOT CONFIRMATION
THAT ALL THREE PRODUCTS : AWO WAFFLE MIX , TFF
CONE MIX AND CREPE MIX ARE CERTIFIED NON GMO.**



PRODUCT DIFFERENTIALS

- **Secret Recipe** and mix of ingredients... Award winning taste & three isle aroma!!!
- **The Malted Difference** – Malt mix is vital to the distinct light and fluffy waffle texture
- **Three main advantages of Malted Barley:**
 - **Natural Product** – derived from Barley, Healthier than traditional mixes
 - **Natural sweetener** – minimal added sugar (1-2% sugar added)
 - **Natural Digestive** which helps the body digest food faster, breaks down food & creates energy and less waste or by product
- **“Salt Technology”** – Our products are very versatile: make Waffles, Pancakes, Muffins, Crepes and more... Flavor is enhanced without all the addictive's!



ADVANTAGE OF A FRESH WAFFLE PROGRAM

- Fresh waffles - POSITIVELY IMPACT and raise guest comment scores cards
- Helps retain consistent stays amongst global travelers...
- Fresh waffles separate your breakfast from other similar chain hotels, etc.
- Fresh waffles add "FUN" to the breakfast offerings and creates a unique experience for the customers
- Children specifically enjoy the option of having a fresh baked waffle...
- Fresh waffles are large and filling in nature. As a result, guest eat only one waffle and decreases guest consumption cost per guest (20%) – *Proper placement on Buffet*
- Made with FRESH, NATURAL ingredients with fewer additives than other breakfast items
- Fresh waffles (compared to frozen) are LOWER in sugar, salt, and fat
- MALTED BARLEY WHEAT – Hotel guests fully digest their breakfast and provides needed energy which will help them lead a productive day
 - When asked if a hotel stay was satisfactory, most customers will connect a non productive, sluggish day to the sleep they received the night before.
 - The complete digestion of foods into energy will only improve customer's opinions of their stay at their hotels.
- SUPERIOR aroma, flavor and taste! – Fills the lobby & breakfast area with inviting aromas which again helps increase their appreciation for the hotel and creates an incomparable ambiance for your guests, which raises guests approval marks.
 - Creates the illusion that everything is fresh



ADVANTAGE OF A FRESH WAFFLE PROGRAM (CON'T)

- “ROAD WARRIOR” – American business culture, more American are travelling overseas and they look for consistency in where they choose to stay. The option of a traditional fresh waffle reminds them of home and in turn creates positive memories and few regrets about their hotel choice
- Waffles are becoming a staple in the “British Breakfast or other international Markets” as the popularity of waffles grow, guests and customers are beginning to look for waffles as an option. Global BRANDS – Roll-outs
- Minimal space requirements and does not require any freezer space
- Cuts down on food preparation and the actual kitchen employees/ cook’s time to concentrate on the preparation of other breakfast items.
- Fresh Waffle offering helps cut down cost b/c other (bread like/or redundant items) can be removed from the breakfast menu which do not directly influence score cards.
- Fresh Waffles are delicious and guest feel as you are providing a breakfast option above and beyond tradition options and in turn create a feeling of appreciation from your guests and helps strengthen the their Brand!!!
- Versatility – Sweet and Savory Waffle Menu
 - SELL ONLY 2 Waffles a day pays for the price of their case



FRESH VS FROZEN

<u>GOLDEN MALTED FRESH</u>	<u>OTHER FROZEN</u>
<ul style="list-style-type: none"> • Cost 25% less per serving 	<ul style="list-style-type: none"> • Cost 25% MORE per serving
<ul style="list-style-type: none"> • Approximate cost per serving is ----- 	<ul style="list-style-type: none"> • Approximate cost per serving is -----
<ul style="list-style-type: none"> • Fresh waffles are large and filling in nature. As a result, guest eat only one waffle and decreases your consumption cost per guest 	<ul style="list-style-type: none"> • Frozen waffles are small in nature. In turn, guests eat 2 or more which increases your consumption cost per guest
<ul style="list-style-type: none"> • Fresh waffles POSITIVELY IMPACT and raise guest comment score of the property 	<ul style="list-style-type: none"> • Frozen waffles NEGATIVELY IMPACT guest comment score of a property
<ul style="list-style-type: none"> • Made with FRESH ingredients 	<ul style="list-style-type: none"> • PROCESSED manufactured foods
<ul style="list-style-type: none"> • SUPERIOR aroma, flavor and taste! 	<ul style="list-style-type: none"> • Very little aroma, flavor and taste!
<ul style="list-style-type: none"> • Fresh waffles are FUN to make 	<ul style="list-style-type: none"> • Frozen waffles require a toaster or microwave
<ul style="list-style-type: none"> • Fresh waffles are LOWER in sugar, salt, and fat 	<ul style="list-style-type: none"> • Frozen waffles are HIGH in sugar, salt, and fat
<ul style="list-style-type: none"> • Fresh waffles have FEW additives 	<ul style="list-style-type: none"> • Fresh waffles have HIGH additives
<ul style="list-style-type: none"> • Requires NO freezer space 	<ul style="list-style-type: none"> • Requires freezer space



RECAP – FORMULA FOR HOTEL SUCCESS

HIGHER SCORE CARDS

+ BETTER BUFFET OFFERING & ILLUSION OF QUALITY

+ HIGHER GUEST RETENTION

+ LOWER GUEST CONSUMPTION RATE

+ REDUCED KITCHEN BUDGET

+ SAVORY, POOLSIDE, ALA-CART, COFFEE BREAK MENU ITEMS, ETC...

= FREE BREAKFAST ITEMS

**Waffles deliver Profit = Free Breakfast items = lower kitchen budgets +
Higher Score Cards = HAPPY HOTEL CUSTOMERS**



A SAMPLING OF OUR CUSTOMERS



CHOICE HOTELS INTERNATIONAL TM

NEW KEY CORPORATE ACCOUNTS



AND MANY MORE...



MIXES



Original Waffle & Pancake



Complete - "Just Add Water"



Gluten Free - "Just Add Water"



Multi-Grain with Buckwheat - "Just Add Water"



Sweet Potato





Cone Mix - "Just Add Water" Trans Fat Free



Deluxe Cone Mix



Crepe Mix - "Just Add Water"



Robby's® Pancake Mix - Buttermilk



Robby's® Pancake Mix Buttermilk - "Just Add Water"



Original Non-GMO



Complete AW Non-GMO



Crepe AW Non-GMO



DEMO 101

- **Prepare Baker & Supplies in 1 Box (DEMO KIT)**
 - Less hassle
 - Clean & Organize
 - Appearance of Simply Waffle Program

- **GET PAST THE INITIAL “NO’s”**
 - Know who you are pitching
 - 3 Different pitches
 - Tie all together w/ FORMULA FOR SUCCESS

- **45 Min DEMO**



GOLDEN MALTED EQUIPMENT

- Waffle Bakers
 - CE Baker/220 Volt: CE IRTP01CK-2
 - Non-CE/220 Volt: IRTP01CK-2
 - Waffle Cone Bakers: IRTP LOCKING CONE 220v
 - Better Batter Dispensers
 - Standard BBD
 - Hampton Inn BBD
- Syrup Dispenser
- Waffle Plates
 - Standard Plates
 - Special Plates
 - Custom Logo Plates



WAFFLE BAKERS

- CE WAFFLE BAKER, Model CEIRTP01CK-2
- Non-CE 220-Volt Baker, Model IRTP01CK-2
- 220 Volt Waffle Cone Baker, Model IRTP LOCKING CONE 220v



BETTER BATTER DISPENSERS

- Standard BBD
 - Single Flavor
 - Dual Flavor
- (LSD Round)



STANDARD WAFFLE PLATES



SPECIAL WAFFLE PLATES



SPECIAL WAFFLE PLATES



CUSTOM LOGO PLATES



WAFFLES ON STICKS



WAFFLE PLATE ISSUES

- Coating Failure
- Coating Peeling
- Threaded Holes
 - Threads are stripped
- Plates do not fit the Mother-Grid
- Testing of different coatings
- AWO vs. Original



WAFFLE PLATES BEST PRACTICES

- Plate and Mother-grid mating surfaces must be flat
 - Metal to metal contact for best heat transfer
- Tighten all 4 plate screws
 - Use the correct tools
- Maintain proper cooking temperature
- Always use plastic utensils
- Clean plates daily
 - Use the Brush-Rub-and Love technique
- Always use Premium Grid Conditioner
 - Especially with AWO mixes

Mandatory Item to be purchased along with Waffle Baker : # 5524

Seas'n Kleen is a specially formulated spray to keep grids clean and prevent sticking. Works much better than household type products. Regular use should prevent carbon build-up.



BRUSH-RUB-LOVE DAILY CLEANING

Daily Cleaning – “Brush, Rub, and Love” (Helps to prevent waffles from sticking)

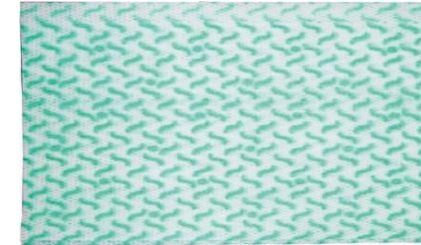
You will need:



Waffle Brush



Bowl of water



Damp Cloth

Brush



1. Dip brush into water and brush hot grids, making steam.

Rub



2. When brush stops making steam, rub bristles with a damp cloth to clean.

Continue **brushing** and **rubbing** all grids until waffle brush comes out clean.

Love



3. Wipe down and **Love** the results:
 - Daily cleaning of the waffle irons will help to minimize sticking.



PREMIUM GRID CONDITIONER

- Promotes release of waffles
- Easy to use
- Extends the service life of waffle plates
- Contains no fats or oils
- No build up on bakers or surroundings
- Kosher certified

Seas N Clean



NEW IMPROVEMENTS

- New Improved Control Board 2015
- Improved Reed Switch Holder
- New Wiring Design for CE Baker
- Ease of assembly and maintenance
- Better reliability/less complicated
 - Eliminate stainless steel sleeving
 - Eliminate the incoming power filter
 - Eliminate the wire mesh on the back cover
 - Possibly eliminate the fuse and fuse holder



COMMON BAKER ISSUES

- High Limit/Over-Temp Thermostat
 - Updated thermostat
- Auto-Start/Timer Function Issues
 - Weak magnet
 - Reed Switch Placement/Malfunction
- Control Board Errors
- Fuse/Fuse Holder Failures
- Blown Fuses/Melted Fuse Holder



TROUBLESHOOTING GUIDE

1. Measuring grid temperature
2. Baker will not power up
3. Baker temperature exceeds desired setting
4. Error codes on old board
5. Error codes on new T610 board
6. Display powers up but heads do not heat
7. Heads heat on one side only
8. Countdown timer not operating correctly
9. Frequent rocker switch failures
10. Heating element issues
11. Pop out plates do not fit mother grid
12. Loose handle or handle insert
13. Pop out plate screws will not screw all the way down



QUESTIONS AND ANSWERS

- Are there changes to the equipment you would like to see?
- Is there any new equipment that would help you?
- How important is the auto-start feature to you?
- Are there specific technical questions I can answer?
 - Break-out sessions tomorrow
 - One-on-one time



OUR CURRENT MIXES NON GMO

- NON-GMO FLOUR PRODUCTION
 - We currently have 2 Non-GMO flour blends: AWO Crepe / AWO NON-GMO /



BUBBLE WAFFLE





BUBBLE WAFFLE





BUBBLE WAFFLE

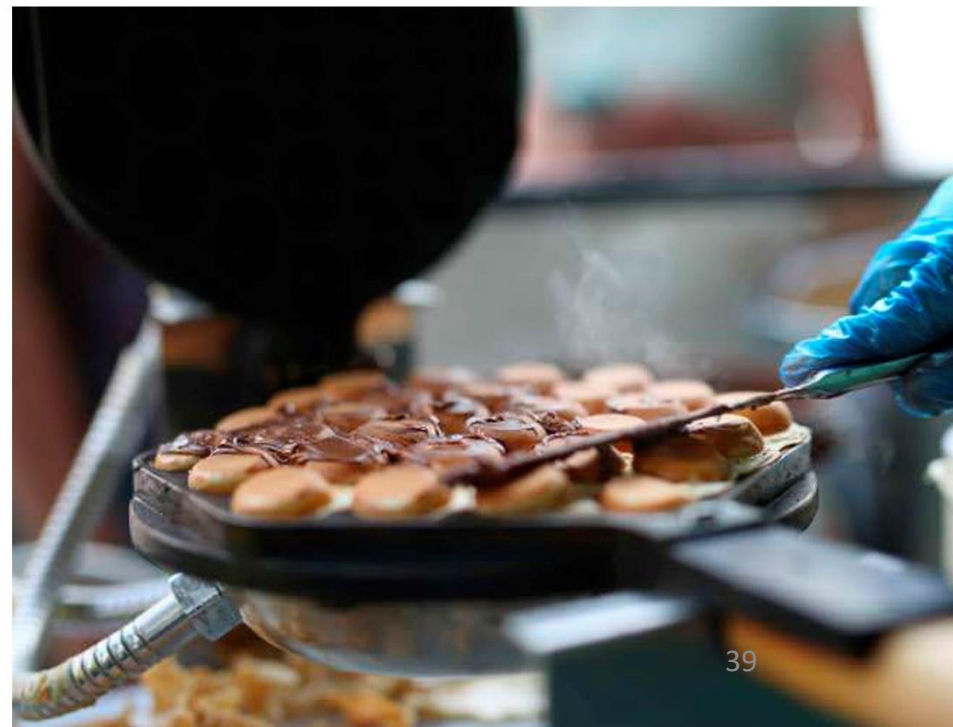
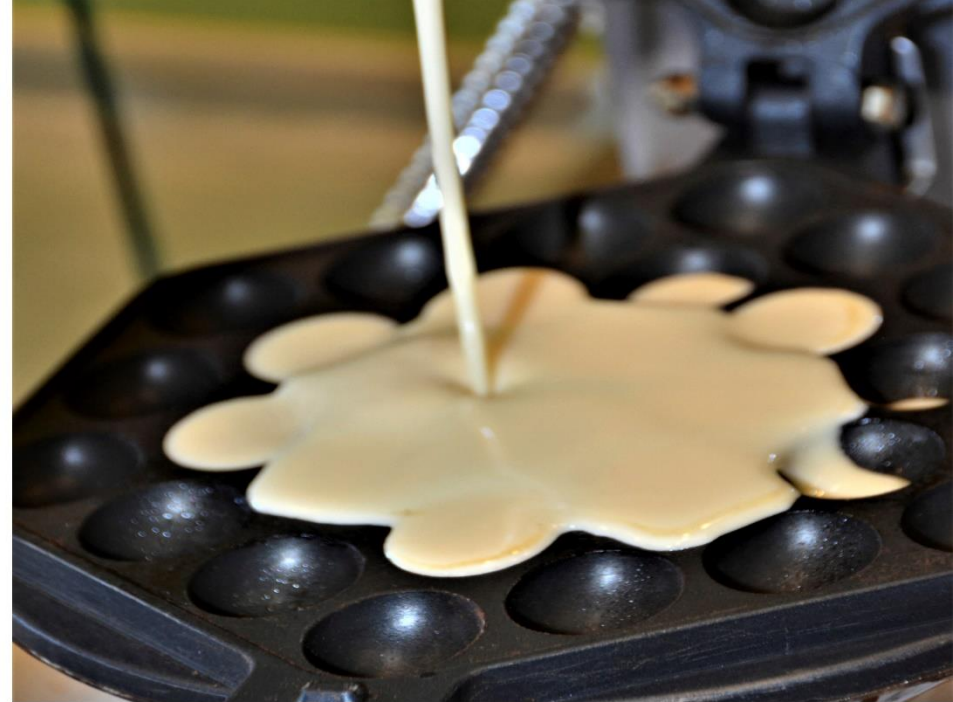


BUBBLE



WAFFLE





Carbon's Golden Malted Ready-to-Use Mix (Just add Water!)

- Packing – 6 x 5 lbs. = 6 bags per case, each bag is 5 lbs.
- Total case weight – 30 lbs.
- Each bag of mix will yield approximately 30 waffles
- Each case of mix will yield approximately 180 waffles
- Origin: U.S.A.
- Brand: Carbon's Golden Malted

NON-GMO
Carbon's Golden Malted
Pancake and Waffle Flour –
Just Add Water!



How to Make Waffles



What you will need:

- 1 (5) lb. Bag of Carbon's Golden Malted Waffle & Pancake Flour
- 2.60 Liters of Water
- 450 – 500 Grams of melted Butter or Whirl
 - (*Optional – adding butter will make the finished product have a buttery flavor, as well as moister in texture)

Instructions:

- Add 2.60 liters of water to a mixing bowl
- Add 1 bag of Carbon's Golden Malted Pancake and Waffle Flour
- Add 450-500 grams of melted butter or Whirl
- Stir with whip till mix is smooth and all clumps have been removed.
- Add melted butter or Whirl and whip to mix the butter evenly throughout the batter.
- Let batter stand for 15 minutes before use.
- Preheat waffle baker.
- Season waffle baker grids with 5524 – Seas 'N Kleen non-stick cooking spray.
- Once the baker is heated and ready, pour about 6 oz. of batter onto the lower grid. Let sit for a few seconds, then close the grid and rotate. Set the timer for three minutes, it will sound when the cooking cycle is complete.
- Remove with a plastic fork or tongs, DO NOT use metal utensils on the baker as it will damage the non-stick coating.



Waffle Baker

- Durable & efficient
- Highest quality material & components
- Patented auto-start timer
- Electronic timer & thermostat
- Interchangeable plates allow for less costly replacement should you require



These waffle bakers feature interchangeable round, square, mini-round, thin square, and *logo printed grids.

*Logo printed grids are subject to approval from the artwork department. Please contact your sales representative for more information.

- Stainless Steel Tubular Design
- Solid Aluminum Grids with Non-stick coating
- Meet all UL and NSF Standards

Machine Specifications:

- 220 Volts A/C
- 1300 Watts
- Height - 10½"
- Height (Open) - 23½"
- Width - 12"
- Overall Length - 25"





Standard Accessories Supplied with Waffle Baker

1. # IPX592 Teflon Brush
2. # IPX591 Fork

Mandatory Item to be purchased along with Waffle Baker :

Seas'n Kleen is a specially formulated spray to keep grids clean and prevent sticking. Works much better than household type products. Regular use should prevent carbon build-up.

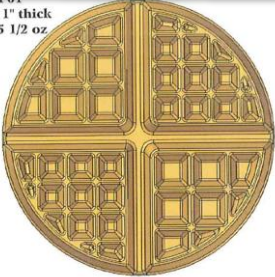









New Waffle Bites
 Approx.: 4.5 oz. each
 Serves Approximately –
 210 Batch's

Waffle Plate Options & Specifications



 <p>RTP01 7" dia X 1" thick approx 5 1/2 oz</p>		
<p>RTP01 7" dia x 1" thick Approx.: 5.5 oz. Serves Approx. – 180 Waffles</p>	<p>RTP12 Makes 4 3.25" dia x 1.25" thick Approx.: 1.75 oz. each Serves Approximately – 400 pcs</p>	<p>RTP12REG Makes 4 3.25" dia x .75" thick Approx.: 1 oz. each Serves Approx. – 670 pcs</p>
		
<p>RTP07 7.25" x 6.5" x 1.25" thick Approx: 8 oz. each Serves Approx. – 156 Waffles</p>	<p>4 Square Thin Plates 8.5cm W x 8cm H x .75" thick (With insert cutout for stick – width of cutout is 1.9cm) Severs Approx. – 480 pcs</p>	<p>4 Square Thin Plates 8.5cm W x 8cm H Serves Approx. – 480 pcs</p>





Better Batter Dispenser

Simple

- Offers single-serve portion for easy preparation
- Less product waste
- Maintains waffle batter at required temperatures
- Improves batter shelf life

Clean

- Meets or exceeds health department requirements
- NSF approved
- Eliminates bucket and whisk clean-up (wash/sanitize)
- Easy to clean, no mess
- Sealed self-contained disposable liner
- Eliminates potential product contamination

Easy to Use

- Allows for mix preparation 24 hours in advance
- Allows for unused product to be refrigerated until next day (Refrigerate the Ice Packs before loading the product)
- Faster mix load and restocking
- Dispenser offers space saving advantages
- Requires no electricity

Features & Specifications:

- No electricity required
- Height – 61 cm (24")
- Width – 23 cm (9")
- Depth – 39 cm (15")
- Weight – 4.09 kg (9 lbs.) *Weight when empty.
- Top tray features two compartments for storing utensils, napkins, or other.
- Drip tray is removable for easy cleaning.





the Wonderful World of Waffles

RECIPES FROM
CARBON'S® KITCHEN



*... you can't be sad
if you eat a waffle.*

There are comfort foods. And there are happy foods.

Waffles are happy food. You simply can't be sad if you eat a waffle. That's more true now than ever because waffles aren't just for breakfast anymore.

This booklet contains a full course of wonderful new waffle recipes created just for you by Carbon's® Golden Malted®. You will find that all of these recipes will appeal to everyone including the at-home cook to a gourmet chef. They're perfectly suited to be served as a daily special or as regular menu offerings. Either way, we are confident that whoever you are serving these unique recipes to, they will love them and in turn be happy. Which we expect will make you happy. And certainly makes us happy!

Enjoy!

P.S. If you have a waffle recipe that makes you and your customers happy, please share it with us at CustomerService@goldenmalted.com. Who knows, your recipe might even be selected for our next recipe collection.



INGREDIENTS

1 golden malted® Waffle

Breaded Chicken

¼ cup golden malted® original flour

2 eggs

½ cup milk

bone-in chicken (8 cut)

salt and pepper to taste

Chorizo Sausage Gravy

2 cups whole milk

1 tbsp. butter or margarine

½ lb. ground chorizo sausage

¼ cup flour

1 tsp. paprika (optional)

salt and pepper to taste

Chicken n' Waffles

WITH CHORIZO SAUSAGE GRAVY

PREPARATION

Chicken Divide flour into 2 dishes. Combine egg and milk. Season chicken with salt and pepper, dip in flour, then egg-wash mixture, and again in flour. Shake off excess flour and fry at 350° until internal temperature of chicken reaches 165°.

Gravy In a medium saucepan, heat milk over very low heat (do not boil), stirring occasionally. In large skillet, heat butter or margarine over medium-high heat until melted. Add sausage. Crumble and cook sausage until well browned and no longer pink. Sprinkle flour over sausage and cook, stirring, for 1–2 minutes. Add warm milk and cook, stirring until thickened and bubbly. Simmer.

Add paprika and season well with salt and pepper, stirring and tasting frequently until flavor is to your liking. Turn off heat. Gravy will continue to thicken as it cools. Place chicken on waffle and top with warm gravy.





CHICKEN
Caprese
Sandwich

INGREDIENTS

-
- 1 golden malted® Waffle
 - 1 4–6 oz. chicken breast pounded thin (¼ inch)
and cut in half crosswise
 - pinch of kosher salt
 - pinch of fresh ground black pepper
 - garlic powder
 - ¼ cup italian seasoned breadcrumbs
 - ¼ cup your choice grated italian cheese (i.e. asiago)
 - 3 tbsp. olive oil
 - 1 egg, lightly beaten
 - 2 thick slices fresh mozzarella
 - 2 thin slices ripe tomato
 - 4 basil leaves
 - 2 oz. balsamic reduction

PREPARATION

.....

Preheat oven to 350°. Season both sides of chicken breasts with salt, pepper and garlic powder. Combine breadcrumbs and cheese in shallow dish. Heat oil in large oven-proof pan over medium-high heat. (A rimmed baking sheet sprayed with cooking spray can be used also.) Dip chicken in egg; allow excess to drip off. Dredge in breadcrumbs. Place chicken in pan and quickly brown both sides for 2 minutes each. Place mozzarella on cooked chicken.

Transfer pan to oven or broiler and bake until cheese melts (2-3 minutes). Remove pan from oven. Place chicken on waffle. Top with 2 slices of tomato and 3 basil leaves chiffonade-style. Drizzle balsamic reduction on top. Fold sandwich and serve.





PREPARATION

.....
Chipotle Mayonnaise Mince chipotles. Stir in mayonnaise. Set aside.

Tobacco Onions Peel and slice onions thinly; separate into rings. Mix flour and seasonings in bowl. Heat canola oil in deep heavy pan or deep-fryer to about 350°. Dredge onion rings in seasoned flour shaking off excess. Fry until golden brown. Drain on paper towels.

Burgers Mince chipotle. In mixing bowl, combine ground beef, chorizo sausage, minced chipotle, tsp. of adobo sauce, salt, pepper and beer. Shape into patties. Season burgers and place on hot oiled grill or oven, or under broiler. Cook 3–5 minutes per side. Melt cheese slices on burger minutes before burger is done. Serve hot on waffle with lettuce, tomato and dollop of chipotle mayonnaise. Top with crispy bacon or prosciutto and sliced avocado (optional). Fold and serve.

INGREDIENTS

-
- 1 golden malted® Waffle
 - Chipotle Mayonnaise
 - 1 ½ chipotle in adobo sauce
 - 2 tbsp. mayonnaise
 - Tobacco Onions
 - 1 large yellow spanish onion
 - 1 cup golden malted® original flour
 - dash of cayenne pepper
 - dash of paprika
 - salt and pepper to taste
 - 5 cups canola oil for frying
 - Burgers
 - 1 chipotle in adobo sauce
 - 6 oz. ground beef (80/20 preferred)
 - 2 oz. chorizo sausage
 - 2 oz. beer of choice
 - 1 thick-cut piece of sharp cheddar
 - lettuce, tomatoes, onion



FIERY TEX-MEX CHIPOTLE

*Cheddar
Cheeseburger*

INGREDIENTS

.....
1 golden malted® Waffle
Breaded Chicken
½ golden malted® original flour
2 eggs
½ cup milk
bone-in chicken (8 cut)
salt and pepper to taste
Sauce
1 cup pure maple syrup
½ cup heavy cream
1 tbsp. pine-nuts, toasted
2 tbsp. butter



PREPARATION

.....
Chicken Divide flour into 2 dishes. Combine egg and milk. Season chicken pieces with salt and pepper, dip in flour, then egg-wash mixture, and again in flour. Shake off excess flour and fry at 350° until internal temperature reaches 165°.

Sauce Combine maple syrup, cream, pine nuts and butter in medium saucepan. Stir to blend; bring to a boil. Reduce heat to medium-low and continue boiling, stirring occasionally, for 5 minutes. Place chicken on waffle. Top with sauce.

TRADITIONAL
*Chicken n'
Waffles*

WITH PINE-NUT MAPLE
SYRUP CREAM SAUCE





CREAMY
**Mac n' Cheese
 Waffle Sandwich**

WITH SPINACH AND CHICKEN

INGREDIENTS

- 1 golden malted® Waffle
- ½ lb. elbow macaroni
- 2 tbsp. olive oil
- ¼ cup unsalted butter, plus more for buttering baking dish
- 1 large yellow onion, diced
- 3 garlic cloves, minced
- ¼ cup golden malted® original flour
- 2 cups milk
- 2 cups heavy cream
- 1 cup cooked shredded chicken (from 3½ –4-lb. roasted chicken)
- 2 cups shredded sharp or white cheddar cheese (about 6 oz.)
- 1 cup grated parmesan cheese (about 3 oz.)
- 1–2 tbsp. hot sauce (tabasco® or texas pete®)
- 3 tsp. sea salt, plus more to taste
- 1 tsp. freshly ground black pepper, plus more to taste
- 8 oz. fresh spinach, washed, stems removed and drained

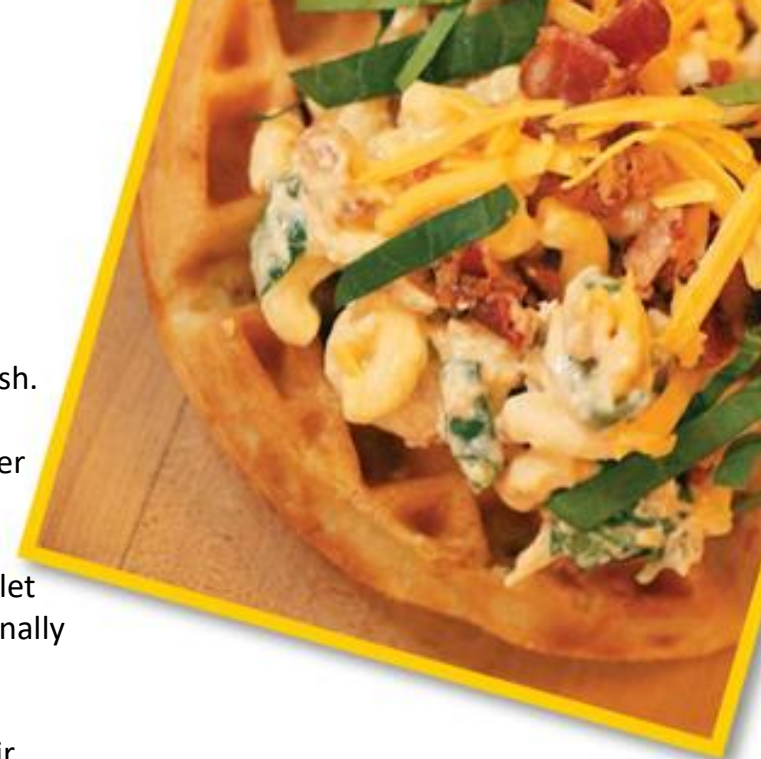
PREPARATION

Preheat oven to 350°. Lightly butter 9x13-inch baking dish. Bring large pot of lightly salted water to boil. Add pasta; stir and cook until al dente. Drain in colander and transfer to large bowl. Drizzle with 1 Tbsp. olive oil; toss to coat.

Melt butter with remaining Tbsp. of olive oil in large skillet over medium heat. Add onion and cook, stirring occasionally for 3–4 minutes, until translucent. Add garlic and cook for 1 minute longer, stirring constantly so garlic doesn't brown. Add flour and cook until it has a nutty aroma. Stir in milk and cream. Reduce heat to low and simmer, stirring occasionally, until sauce is reduced by half and thick enough to coat back of spoon – about 20 minutes.

Remove sauce from heat. Add chicken, cheddar, Parmesan, hot sauce, 2 tsp. salt and 1 tsp. pepper. Stir until cheeses melt. Pour into bowl with pasta and toss to coat. Season with salt and pepper to taste.

Transfer to prepared baking dish and bake for 45 minutes or until sauce bubbles around edges and pasta is slightly brown on top. Let pasta rest for 10 minutes before serving. Fold in fresh spinach. Serve warm in waffle sandwich. Garnish with bacon and chives (optional).





PREPARATION

Blend jelly and maple syrup; set aside.
Place ham slice on one side of the waffle and turkey on the other. Place cheese on top and melt under broiler for 1 minute. Top with raspberry puree. Fold sandwich and sprinkle with powdered sugar. Dip in maple jelly sauce.

Waffle Cristo

WITH MAPLE JELLY

INGREDIENTS

1 golden malted® Waffle
2 oz. fruit jelly
½ oz. maple syrup
3 oz. of ham, sliced
3 oz. of turkey, sliced
2 oz. of swiss cheese
¼ cup raspberry puree
powdered sugar





PREPARATION

.....
Sprinkle chicken breast with salt and pepper; drizzle with balsamic vinaigrette, if desired. Cover and refrigerate. Clean berries and put a few aside for garnish. In saucepan, combine berries, jam, vinegar, tarragon, salt and pepper. Bring to boil. Reduce heat to low; simmer for 5 minutes, stirring frequently. Let cool slightly. Spoon 2–3 Tbsp. of sauce into bowl. Strain remaining raspberry sauce through fine mesh strainer into same bowl. Keep warm or refrigerate and warm when ready to serve. Grill or sauté chicken until cooked to internal temperature of 165°. Put chicken on baking sheet. Top with Brie and melt under a broiler. Place chicken on waffle. Spoon raspberry sauce over chicken. Garnish with fresh arugula and raspberries. Fold and serve.

INGREDIENTS

.....
1 golden malted® Waffle
boneless chicken breast
½ cup balsamic vinaigrette
1 cup fresh red raspberries
1/8 cup raspberry jam
1 tbsp. sherry vinegar or
white wine vinegar
¼ tsp. dried, crumbled
leaf tarragon
¼ tsp. salt
¼ tsp. ground black pepper
2 oz. brie, sliced
½ oz. arugula

Raspberry, Brie & Arugula

WAFFLE SANDWICH





Mexican Pizza

INGREDIENTS

.....
4–5 oz. golden malted® Waffle batter
2 tbsp. red onion, chopped
2 tbsp. green pepper, chopped
3 oz. enchilada sauce
4 oz. cheese of your choice, shredded
3 oz. shredded chicken – any protein
can be used as a substitute
2 tbsp. cooked black beans
2 tbsp. roasted corn
2 oz. sour cream
1 tbsp. green onion, chopped

PREPARATION

.....
Put finely chopped red onion and green pepper in waffle iron and cook for 1 minute. Add batter and cook waffle to standard procedure. Remove waffle and drizzle with enchilada sauce. Top with shredded cheese, shredded chicken, black beans, roasted corn and place under broiler for 3 minutes. Remove and top with sour cream and green onions.



Waffle Benedict

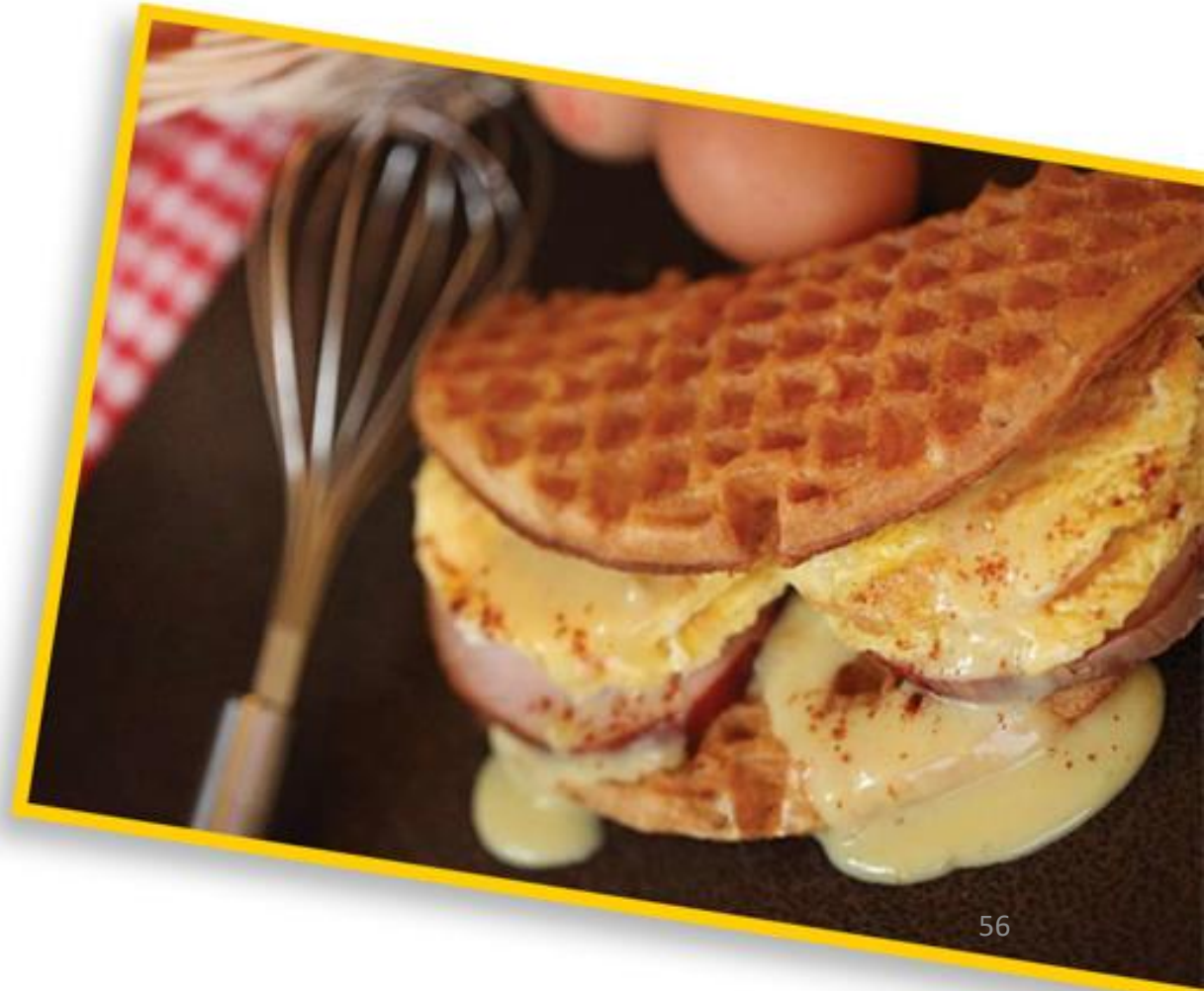


INGREDIENTS

.....
1 golden malted® Waffle
grilled asparagus (optional)
grated parmesan
3 oz. canadian bacon, sliced into 2 pieces
2 eggs cooked flat-top style in metal rings
or steamed
2 oz. hollandaise sauce
sprinkle of cayenne

PREPARATION

.....
Place waffle on plate. Arrange asparagus on waffle. Sprinkle with Parmesan. Grill sliced Canadian bacon and place on half of waffle. Place cooked eggs on top of bacon slice. Ladle sauce over top of eggs. Sprinkle lightly with cayenne. Fold and serve.





Apple Pie Waffle

A LA MODE



INGREDIENTS

-
- 1 golden malted® Waffle
 - 3 oz. apple pie filling, warmed
 - 4 oz. scoop vanilla bean ice cream
 - 1 oz. caramel sauce
 - 1 oz. cream cheese icing
 - cinnamon and sugar
 - 1 oz. nuts of choice, toasted

PREPARATION

.....

Top waffle with warm apple pie filling. Place scoop of ice cream on apple filling. Drizzle with caramel and cream cheese icing. Sprinkle with cinnamon and sugar, toasted nuts.





INGREDIENTS

.....
1 golden malted® Waffle
3 tbsp. corn syrup
6 oz. heavy cream
½ tsp. vanilla extract
4 oz. dark chocolate,
chopped into small pieces
4 oz. scoop vanilla bean ice cream
2 oz. fresh raspberries

PREPARATION

.....
Ganache In small saucepan combine corn syrup and heavy cream. Simmer and add chocolate. Stir until smooth. Remove from heat and add vanilla extract. Set aside.
Dessert Place waffle on plate. Put scoop of ice cream in middle of waffle. Pour ganache over top of ice cream. Garnish with raspberries.



RASPBERRY, ICE CREAM AND
*Chocolate Ganache
Dessert Waffle*





Savor our many flavors.

RECIPES FROM CARBON'S® KITCHEN VOLUME II



*Here
comes
the fun.*

Carbon's® Golden Malted® has been associated with great tasting waffles for a long time. As well it should. We've been providing the ingredients for Golden Malted® waffles to restaurants, hotels, theme parks and colleges and universities around the world for over 75 years. But if you think we're just about waffles and breakfast, think again. We now have fruit toppings and syrup and we've even added sweet potato pancake mix. So you can serve waffles and pancakes for just about any meal on any occasion.

That's why we prepared this exciting new recipe booklet. It contains a full course of wonderful new recipes created by Carbon's® Golden Malted®. They're easy to prepare and perfectly suited to be served as daily specials, regular menu offerings or for your individual pleasure. Most of all, they're fun. Fun to make. Fun to eat. And fun to watch families enjoy!





Pot Roast

WITH
GOLDEN MALTED®
SWEET POTATO PANCAKES

INGREDIENTS

10 Golden Malted® Sweet Potato Pancakes

Pot Roast

1 lb. baby carrots

2 lb. quartered red skin potatoes

1 lb. beef shoulder or boneless chuck

1 large yellow onion

3 celery stalks

1 bay leaf

2 Tbsp. salt and pepper (to taste)

1 cup water

½ cup red wine

PREPARATION

Pot Roast Take beef and cut into fist-size pieces. Sear in pan until all sides are brown. Add remaining ingredients and cook on lowest stovetop setting for approximately 2-2 ½ hours. Let rest.

Remove pot roast, potatoes and carrots from cooking liquid and set aside. Reserve juice. Slice or cut into chunks 4 to 6 oz. of cooked beef and hold beef, potatoes, and carrots at 165°.

Arrange pancakes, pot roast, carrots and potatoes on a dinner plate. Drizzle some of the cooking liquid over pot roast and serve.



INGREDIENTS

4 Golden Malted® Sweet Potato Waffles

Ice Cream

2 cups of half and half cream

1 cup of heavy (35%) cream

1 cup of sugar

1 vanilla bean, hulled, split and scraped

PREPARATION

Ice Cream In a large saucepan, combine all ingredients and place over medium heat. Stirring occasionally, bring the mixture to 170° (measure temperature with a candy thermometer). Remove from heat and allow to cool slightly. Pour mixture into lidded container and refrigerate overnight to mellow flavors and texture.

Freeze mixture in ice cream freezer according to unit's instructions. (Make sure the container of your ice cream maker has been in the freezer for at least two days to ensure it is completely frozen). The mixture will not freeze hard in the machine. Once the volume has increased by ½ to ¾, and reached a soft serve consistency, spoon the mixture back into a lidded container and harden in the freezer at least 1 hour before serving.

Place waffle on plate with a scoop of the vanilla bean ice cream. Drizzle a little fresh honey for an extra dimension.



Vanilla Bean Ice Cream

WITH
GOLDEN MALTED®
SWEET POTATO WAFFLE



Apple & Sausage Pancake

WITH
GOLDEN MALTED®
APPLE TOPPING

INGREDIENTS

Honey Butter

- 2 oz. softened butter
- 2 oz. confectioners sugar
- 2 oz. honey
- ½ tsp. ground cinnamon

Pancakes

- Robby's Pancake Mix®
- 4 oz. precooked sausage crumbles
- 4 oz. Golden Malted® Apple Topping

PREPARATION

Honey Butter In a medium bowl, combine butter, confectioners sugar, honey and cinnamon. Beat until light and fluffy. Set aside.

Pancake Prepare pancake mix using the 1 cup recipe (makes 3-4 pancakes). Fold sausage crumbles and 2 oz. of apple topping into pancake batter.

Prepare pancakes on a 325° preheated skillet. Once cooked, place pancakes on a plate and scoop the honey butter on top. Spoon the remaining 2 oz. of apple topping over the pancakes. Optional: sprinkle cinnamon sugar over top.





GOLDEN MALTED®
*Tropical
Waffle*

INGREDIENTS

- 4 Golden Malted® Waffles
- ½ mango
- 1 whole pineapple
- 4 large strawberries
- 2 Tbsp. honey
- 1 tsp. lime juice
- 4 Tbsp. coconut

PREPARATION

Peel and dice all fruit and combine with juice and honey. Reserve.

Preheat oven to 350°. Spread shredded coconut on small sheet pan and bake until golden brown. Remove from oven and let stand.

Place waffle on plate and spread the fruit on waffle. Sprinkle toasted coconut on top of waffle and serve.



INGREDIENTS

- 1 cup Robby's Pancake Mix®
- 2 oz. Golden Malted® Strawberry Topping*
- Any flavor yogurt (replaces half the water used in Robby's pancakes)
- 2 oz. semi-sweet chocolate chips

PREPARATION

Pancake Prepare pancake mix using yogurt in place of half the water required per recipe. Fold in chocolate chips.

Plate the pancakes and top with strawberry topping. Serve.

*Golden Malted® Blueberry Topping may be substituted.



Chocolate Chip & Yogurt Pancakes

WITH GOLDEN MALTED®
STRAWBERRY TOPPING



Pork Carnitas

GOLDEN MALTED®
MINI WAFFLES

INGREDIENTS

2 prepared Golden Malted® Belgian Waffles
or 8 prepared Mini Waffles

1 2-lb. pork shoulder

1 large yellow onion

3 garlic cloves

1 cup water

1 cup lard or shortening

1 tsp. cumin

1 Tbsp. salt

1 tsp. white pepper

PREPARATION

Carnitas Cut meat into fist-size pieces. Sear meat on all sides on a preheated 400° griddle. Let rest. Saute onion, garlic and spice until slightly brown in large stockpot. Add seared meat, 1 cup of water and 1 cup of shortening or lard. Cover and cook on low heat for 3 hours. Cool slightly and shred.

Pile shredded pork high on each mini or Belgian waffle quarter. Top with your favorite tangy barbecue sauce, and raw or grilled vegetables.

Variations: Mini waffles also can be used with your favorite pub burger, chicken, or any savory food to create a delicious sandwich.



INGREDIENTS

2 prepared Golden Malted® Belgian Waffles
or 8 prepared Mini Waffles

4 (6-ounce) skinless, boneless
chicken breast halves*

¼ tsp. kosher salt, divided

¼ tsp. freshly ground black pepper

2 tsp. fresh lemon juice

3 Tbsp. mayonnaise

1 ripe peeled avocado, coarsely mashed
(optional)

4 pieces green leaf lettuce

2 plum tomatoes, each cut into 6 slices

4 slices sharp cheddar cheese

4 slices center-cut bacon, cooked and drained

PREPARATION

Heat a large skillet over medium-high heat. Add oil to pan; swirl to coat. Sprinkle chicken evenly with ¼ tsp. salt and pepper. Add chicken to pan and sauté 6 minutes on each side or until done. Remove from pan and let stand 5 minutes. Slice.

Combine remaining ¼ teaspoon salt, juice, mayonnaise and avocado in a small bowl. Stir until well blended. Spread approximately 3 Tbsp. avocado mixture over each mini or Belgian waffle quarter. Top each waffle with 1 lettuce leaf, 1 chicken breast half, 3 tomato slices, 1 cheese slice and 1 bacon slice.

*May be done with any protein, grilled or fried.



Chicken Club Sliders

WITH GOLDEN MALTED®
MINI WAFFLE BUNS



Banana & Pretzel

GOLDEN MALTED® WAFFLE

INGREDIENTS

.....

1 cup Golden Malted® Waffle batter

1 oz. crushed pretzel

$\frac{1}{3}$ banana, sliced

$\frac{1}{4}$ cup caramel sauce

PREPARATION

.....

Fold crushed pretzel into waffle batter. Pour batter into Belgian waffle maker and cook per instructions (390° for 3 minutes). Once cooked, plate the waffle and top with caramel sauce, crushed pretzels and sliced bananas.





INGREDIENTS

.....

3 cups Add Water Robby's® Dry Pancake Mix

3 cups Add Water Robby's® Pancake Batter

2 lb. shredded extra-sharp cheddar cheese

1 lb. sage-flavored chicken sausage at room temperature

1 lb. hot chicken sausage

64 skewers

2 cups syrup, divided into ramekins

PREPARATION

.....

Preheat oven to 300°. Grease a baking sheet.

Combine cheddar cheese, sage-flavored chicken sausage and hot chicken sausage together in a bowl and mix. Roll mixture into golf ball-sized portions. Dip meatballs in pancake batter then coat with dry pancake mix. Arrange on prepared baking sheet. They can also be fried for crispiness.

Bake in preheated oven until meatballs are no longer pink in the middle and browned on the outside, 25 to 30 minutes. Add skewers to the sausage meatballs to create your lollipops.

Arrange on a plate and serve with ramekin of syrup.



Sausage Lollipop

WITH ROBBY'S
PANCAKE MIX®



Grilled Skirt Steak Fajita

GOLDEN MALTED® WAFFLE

INGREDIENTS

2 prepared Golden Malted® Waffles, thin

Steak

$\frac{1}{3}$ cup soy sauce

$\frac{1}{8}$ cup lime juice or juice from 2 limes

$\frac{1}{8}$ cup canola oil

$\frac{1}{16}$ cup packed brown sugar

$\frac{1}{2}$ tsp. ground cumin seed

$\frac{1}{4}$ tsp. freshly ground black pepper

$\frac{1}{4}$ Tbsp. chili powder

1 medium clove garlic, finely minced (about 1 Tbsp.)

$\frac{1}{2}$ lb. trimmed skirt steak

$\frac{1}{2}$ large red bell pepper, stemmed, seeded and cut into $\frac{1}{2}$ -inch-wide strips

1 oz. green onions, cut into $\frac{1}{4}$ -inch slices

$\frac{1}{4}$ yellow onion, sliced

Spanish Rice

1 Tbsp. vegetable oil

$\frac{1}{2}$ cup uncooked white rice

$\frac{1}{2}$ onion, chopped

$\frac{1}{4}$ green bell pepper, chopped

1 cup water

$\frac{1}{2}$ can (10 ounces) diced tomatoes

1 tsp. chili powder, or to taste

$\frac{1}{2}$ tsp. salt



PREPARATION

Steak Marinade Combine soy sauce, lime juice, canola oil, brown sugar, cumin, black pepper, chili powder and garlic in a medium bowl and whisk to combine. Transfer ¼ cup of marinade to a large bowl and set aside. Place steaks in a gallon-size zipper-lock bag and add remaining marinade.

Seal bag, squeezing out as much air as possible. Massage bag until meat is fully coated in marinade. Lay flat in the refrigerator, turning every couple of hours for 3 to 10 hours. While steak marinates, toss peppers and onions in bowl with reserved ¼ cup marinade. Refrigerate until ready to use.

Spanish Rice Heat oil in a deep skillet over medium heat. Sauté rice, onion and bell pepper until rice is browned and onions are tender.

Stir in water and tomatoes. Season with chili powder and salt. Cover and simmer for 30 minutes, or until rice is cooked and liquid is absorbed. Set aside.

Cooking the Steak Pre-heat a cast iron skillet until piping hot. Add steak and cook for 1 minute. Add pepper and onion and mix and turn the steak, cooking all ingredients for 2 extra minutes. Pull the steak and set aside to rest. Stir vegetables occasionally until vegetables are soft and begin to char in spots – about 5 minutes. When vegetables are cooked, transfer steaks to a cutting board and pour any accumulated juices from the plate into the skillet with the vegetables. Toss to coat.

Transfer vegetables to warm serving platter. Thinly slice meat against the grain and transfer to platter with vegetables. Place waffle on a plate. Spread the rice over one side of the waffle. Top with steak and vegetables. Garnish with green onions and serve immediately. Add guacamole, pico de gallo, sour cream and other condiments as desired.

And the fun doesn't end here ...

If you have a waffle or pancake recipe that uses Carbon's® Golden Malted® products in a fun, new way, please share it with us at CustomerService@goldenmalted.com. Who knows, your creation might even be selected for our next recipe collection.



GOLDEN MALTED SINCE 1937
PANCAKE & WAFFLE MIX



WAFFLE BITES 5 Snacks in 1!



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DUTCH PANCAKE



Poffertjes (Dutch Mini Pancakes)





PANCAKES





Carbon's Golden Malted Ready-to-Use Mix (Just add Water!)

- Packing – 6 x 5 lbs. = 6 bags per case, each bag is 5 lbs.
- Total case weight – 30 lbs.
- Each bag of mix will yield approximately 60 Pancakes
- Each case of mix will yield approximately 360 Pancakes
- Origin: U.S.A.
- Brand: Carbon's Golden Malted

NON-GMO
Carbon's Golden Malted
Pancake and Waffle Flour –
Just Add Water!





How to Make Pancakes

What you will need:

- 1(5 Lb) Bag of Carbon's Golden Malted Waffle & Pancake Flour
- 500 ml of Water
- 2 Liter of Milk
- 500 Grams Butter or Whirl (*Optional – adding butter will make the finished product have a more buttery flavor, and a more moist texture)

Instructions:

- Add 1 Bag (5 Lb) Mix to Water 500 ml & 2 Liters of milk to a large mixing bowl.
- Stir with whip until the mix is smooth and all of the clumps have been removed.
- Add the melted butter 500 grams and whip to mix evenly throughout the batter.
- Let batter stand for 15 minutes before use.
- Pour desired amount of batter onto a pre-heated griddle.
- Wait until bubbles begin to form on the top and the edges are just slightly brown.
- Using a spatula, lift and flip the pancake to cook the other side for about 1-2 minutes more.
- Remove from the griddle using a spatula, serve as desired.





Waffle Cones





Carbon's Golden Malted Ready-to-Use Waffle Cone Mix (Just add Water!)

- Packing – 6x5 lbs. = 6 bags per case, each bag is 5 lbs.
- Total case weight – 30 lbs.
- Each bag of mix will yield approximately 75 waffle cones
- Each case of mix will yield approximately 450 waffle cones
- Origin: U.S.A.
- Brand: Carbon's Golden Malted

NON-GMO
Carbon's Golden Malted
Waffle Cone Flour –
Just Add Water!





How to Make Waffle Cones

What you will need:

Full batch:

- 5 lbs. Carbon's Golden Malted Waffle Cone Flour
- 45 oz. (1.3 Liters) of cold water

Half batch:

- 45 oz. Carbon's Golden Malted Waffle Cone Flour
- 22.5 oz. water

To prepare:

- Add 5 lbs. dry mix to 45 oz. of cold water in a large mixing bowl
- Using a wire whip, mix until smooth.
- Allow batter to stand for about 5-10 minutes before using.
- Ladle batter evenly onto grid surface and close. Set the timer for 2 minutes, wait until the timer sounds and then remove from the baker using a plastic fork.
- Place into desired roller kit or mold, form and wait until cooled and set.





Waffle Cone Baker

- Durable & efficient
- Highest quality material & components
- Patented auto-start timer
- Electronic timer & thermostat
- Interchangeable plates allow for less costly replacement should you require
- Stainless Steel Tubular Design
- Solid Aluminum Grids with Non-stick coating
- Meet all UL and NSF Standards



Machine Specifications:

- 220 Volts A/C
- 1400 Watts
- Height - 10½"
- Height (Open) - 23½"
- Width - 12"
- Overall Length - 25"

Non-stick, Changeable, solid aluminum grids





Standard Accessories Supplied with Waffle Baker

1. Teflon Brush - IPX592
2. Fork – IPX591
3. Waffle Cone Forming Tool – IPX5CK



Mandatory Item to be purchased along with Waffle Baker : # 5524

Seas'n Kleen is a specially formulated spray to keep grids clean and prevent sticking. Works much better than household type products. Regular use should prevent carbon build-up.





Optional Molds Available :



8216 - Q – Mold KIT



8217 Dish Mold Large



8218 - Boat Mold



8261 - Cone Boots
Packing – 1 x 500



8904 - Giant Cone Jackets
Packing – 1 x 6000





crepes





Carbon's Golden Malted Ready-to-Use Crepe Mix (*Just add Water!*)

- Packing – 3x10 lbs. = 10 bags per case, each bag is 3 lbs.
- Total case weight – 30 lbs.
- Each bag of mix will yield approximately 20 (12") crepes
- Each case of mix will yield approximately 200 (12") crepes
- Origin: U.S.A.
- Brand: Carbon's Golden Malted

- ✓ *Light, fresh & delicious!*
- ✓ *Easy to prepare, only add water!*
- ✓ *Ideal for sweet or savory dishes*
- ✓ *Zero Trans Fat*
- ✓ *Non GMO*





How to Make Crepes

What you will need:

1 (3 lb.) bag of Carbon's Golden Malted Crepe Mix
(1.7 liters) of water

To prepare:

- Add 4 cups (approximately 1 liter) of water to a mixing bowl (half the recommended amount)
- Add Carbon's Golden Malted Crepe mix (3 lb.)
- Mix thoroughly until batter is smooth – about 2 minutes
- Add remaining water (approximately 700 ml) of water
- Mix again until batter is even





Equipment for Crepe

Double Griddle Crepe Machine

Specifications:

- 220 Volts A/C
- 2 x 3000 Watts
- Width – 47 cm
- Depth – 86 cm
- Height – 17.5 cm



Single Griddle Crepe Machine

Specifications:

- 220 Volts A/C
- 3000 Watts
- Width – 47 cm
- Depth – 86 cm
- Height – 17.5 cm



Technical Characteristics:

- Stainless Steel Frame
- Cast iron Griddle, machines approved for contact with food
- On/Off switch
- Power indicator light
- Heating indicator light

Standard Accessories Supplied with Crepe Machine :

Cleaning pads for crepe griddles & Crepe Maker

These wipes have the following advantages :

- Effective and hygienic
- Clean or grease hot plates quickly
- Heat and abrasion resistant
- Come with a reversible felt wipe



Mandatory Item to be purchased along with Waffle Baker :

Seas'n Kleen is a specially formulated spray to keep grids clean and prevent sticking. Works much better than household type products. Regular use should prevent carbon build-up.





WAFFLE EQUIPMENT & ACCESSORIES

Accessories included along with the Machine.
IRTPOICK-2 = RTP Series Waffle Baker 220V.



→ IPX591 = Carbon Fork.



→ IPX592 = Teflon Brush.



→ 5524 = Sea's N Kleen – used for conditioning and cleaning of grids.
1 Piece will last approximately for month, priced at AED 100.00 / Bott



Optional, if required by customer

→ 8700C = Better Batter Dispenser





WAFFLE CONE EQUIPMENT & ACCESSORIES

Accessories included along with the Machine.

IRTPLCONE = RTP Series Waffle Cone Baker



→ IPX5CK = Cone Roller Kit



→ IPX594 = Melamine Ladle



→ IPX591 = Carbon Fork



→ IPX592 = Teflon Brush



→ 5524 = Sea's N Kleen – used for conditioning and cleaning of grid.
1 Piece will last approximately for month, priced at AED 100.00 / Bottle.









Optional, if required by customer

→ 8700C = Better Batter Dispenser





Costing Sheet

<u>CODE</u>	<u>IMAGES</u>	<u>DESCRIPTION</u>	<u>PACKING</u>	<u>S.P. PER WAFFLE CARTON</u>	<u>NO. OF WAFFLE SERVINGS</u>	<u>COST PER SERVING</u>
RTP01		7" Diameter x 1" Thick Round Plate	1 x 2	AED 0.00	180	AED 0.00
RTP12		3.25" Diameter x 1.25" Thick	1 x 2	AED 0.00	400	AED 0.00
RTP12REG		3.25" Diameter x 0.75" Thick	1 x 2	AED 0.00	670	AED 0.00
RTP07		7.25" x 6.5" x 1.25" Thick	1 x 2	AED 0.00	156	AED 0.00
RTP10C/S		4 Square Thin Plates (8.5 Cms W x 8 Cms H x 0.75" Thick , with insert cutout for sticks	1 x 2	AED 0.00	480	AED 0.00
RTP10C		4 Square Thin Plates (8.5 Cms W x 8 cms H x 0.75" Thick	1 X 2	AED 0.00	480	AED 0.00



GOLDEN FOOD TRADING COMPANY

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