Pillsbury

059460 - Pillsbury Bakers' Plus Cake Mix Bulk Sack White Cake ...

Bakers' Plus(TM) white cake mix won't crack or crumble, so your cakes will be easier to produce with less scrap. It stands up beautifully to excessive handling for elaborate decoration.



MARKETING

Bakers' Plus white cake mix won't crack or crumble, so your cakes will be easier to produce with less scrap. It stands up beautifully to excessive handling for elaborate decoration.. Available in cost-effective, 50 lb bulk format for larger operations.. High ratio mix: superior moisture, excellent shelf life, and tolerant to freezing. Consistent quality and reduces costly baking errors. . Use this versatile Pillsbury mix to create everything from cupcakes to layer and sheet cakes. In fact, our mix is so versatile it can be used to make cobblers, cookies, and dessert bars too!

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
139282000	059460	10018000392824	1/50 LB

Brand	Brand Owner	GPC Description
Pillsbury	GENERAL MILLS SALES INC.	Baking/Cooking Mixes (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
51.500 LBR	50.000 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
25.000 INH	16.660 INH	4.500 INH	1.08500 FTQ	5x10	186 Days	32 FAH / 95 FAH

Traceability Regulation			
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors
N/A	N/A	UNSPECIFIED	N/A

Nutrition Facts

466 Servings per container

Serving Size **1/3 cup mix (49g)**

Amount Per Serving

Calories **200**

	% Daily Value*
Total Fat 5	**7%**
Saturated Fat 2 g	**11%**
Trans Fat 0 g	
Cholesterol 30 mg	**10%**
Sodium 370 mg	**16%**
Total Carbohydrates 35 g	**13%**
Dietary Fiber 1 g	**2%**
Total Sugars 20 g	
Includes 19 g Added Sugars	**39%**
Protein 4 g	
Vitamin D 0 mcg	0%
Calcium 60 mg	4%
Iron 1.2 mg	6%
Potassium 0 mg	0%

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

HANDLING SUGGESTIONS

Cake Mix is not ready-to-eat and must be thoroughly cooked before eating. To prevent illness from naturally occurring bacteria in wheat flour, do not eat raw batter; wash hands and surfaces after handling.

ALLERGENS

***C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included'; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'*

- Milk - C
- Eggs - C
- Soybean - C
- Wheat - C
- Sesame - INII
- Pine Nuts - INII
- Cashews - INII
- Macadamia Nuts - INII
- Coconuts - INII
- Brazil Nuts - INII
- Walnuts - INII
- Peanuts - INII
- Tree - INII
- Fish - INII
- Shellfish - NI
- Crustaceans - INII
- Almonds - INII
- Hazelnuts - INII
- Chestnuts - INII
- Pecan Nuts - INII
- Pistachios - INII
- Molluscs - INII

INGREDIENTS

SUGAR, ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, PALM OIL, EGGS WITH SODIUM SILICOALUMINATE, NONFAT MILK, EGG WHITE, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), DEXTROSE, MODIFIED CORN STARCH, SALT, PROPYLENE GLYCOL MONO AND DIESTERS, SORBITAN MONOSTEARATE, TETRASODIUM PYROPHOSPHATE, XANTHAN GUM, SODIUM STEAROYL LACTYLATE, POLYSORBATE 60, MONO AND DIGLYCERIDES, CALCIUM ACETATE, GUAR GUM, CELLULOSE GUM, ARTIFICIAL FLAVOR, SOY FLOUR.

Pillsbury

059460 - Pillsbury Bakers' Plus Cake Mix Bulk Sack White Cake ...

Bakers' Plus(TM) white cake mix won't crack or crumble, so your cakes will be easier to produce with less scrap. It stands up beautifully to excessive handling for elaborate decoration.

PREPARATION & COOKING SUGGESTIONS

SUGGESTED HANDLING DIRECTIONS: 1. Scale water and cake mix into mixer. Mix 3 minutes at slow speed, scrape down. 2. Add water in slow speed and mix until smooth, about 1 minute, scrape down. Mix 2 minutes at medium speed (3rd speed on a 4-speed mixer). 3. Add water and oil in slow speed and mix until smooth, about 1 minute, scrape down. Mix 2 minutes at slow speed. SMALL BATCH LARGE BATCH Cake Mix 10 lb. 50 lb. Water 2 lb. 7 oz. 12 lb. 4 oz. Water 2 lb. 3 oz. 11 lb. Water 2 lb. 10 lb. Vegetable oil 1 lb. 3 oz. 6 lb. Batter Temperature: 68 - 72°F. Scale: 14 oz. - 15 oz. per 8° round pan. Bake Temperature: Standard Oven: 360° F Rack Oven: 325°F Bake Time for 8" round pan: Standard Oven: 24-28 minutes Rack Oven: 20-24 minutes These directions are a guide only. Individual shop conditions or finished product standards may require some adjustm...

SERVING SUGGESTIONS

100g

MORE INFORMATION

E-mail : gmi.gdsn@genmills.com

NUTRITIONAL ANALYSIS

Calories	200	**Total Fat**	5	**Sodium**	370 mg
Protein	4 g	**Trans Fat**	0 g	**Calcium**	60 mg
Total Carbohydrates	35 g	**Saturated Fat**	2 g	**Iron**	1.2 mg
Sugars	20 g	**Added Sugars**	19 g	**Potassium**	0 mg
Dietary Fiber	1 g	**Polyunsaturated Fat**		**Zinc**	
Lactose		**Monounsaturated Fat**		**Phosphorus**	
Sucrose		**Cholesterol**	30 mg		
Vitamin A (IU)		**Vitamin D**	0 mcg	**Thiamin**	
Vitamin A (RE)		**Vitamin E**		**Niacin**	
Vitamin C		**Folate**		**Riboflavin**	
Magnesium		**Vitamin B-6**		**Vitamin B-12**	
Monosodium		**Sulphites**		**Nitrates**	

NUTRITIONAL CLAIMS

TRANS_FAT	FREE_FROM	**KOSHER**	YES

MORE IMAGES





