Pillsbury

059465 - Pillsbury Bakers' Plus Cake Mix Bulk Sack Red Velvet ...

Baker’s Plus red velvet cake mix that 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. 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 to...



MARKETING

Bakers’ Plus red velvet 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 1 - 50 lb bulk baking mix for larger operations.. Use this mix to create everything from cupcakes to layer and sheet cakes. Versatile enough to be used to make cobblers, cookies, and dessert bars too!. High ratio mix results in superior moisture, excellent shelf life, and tolerant to freezing. This mix delivers consistent quality and reduces costly baking errors.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
134393000	059465	10018000343932	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	5.000 INH	1.20500 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	N/A	N/A

Nutrition Facts

226 Servings per container

Serving Size **100g**

Amount Per Serving

Calories **420**

% Daily Value*

Total Fat 11	%
Saturated Fat 4.5 g	%
Trans Fat 0 g	
Cholesterol 50 mg	%
Sodium 860 mg	%
Total Carbohydrates 72 g	%
Dietary Fiber 1 g	%
Total Sugars 40 g	
Includes 40 g Added Sugars	%
Protein 7 g	
Vitamin D 0 mcg	%
Calcium 200 mg	%
Iron 2.8 mg	%
Potassium 130 mg	%

* 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

Keep in a cool, dry place 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, EGG WHITE, EGGS WITH SILICOALUMINATE, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), DEXTROSE, COCOA PROCESSED WITH ALKALI, MODIFIED CORN STARCH, PROPYLENE GLYCOL MONO AND DIESTERS, SALT, SORBITAN MONOSTEARATE, NONFAT MILK, DICALCIUM PHOSPHATE, TETRASODIUM PYROPHOSPHATE, XANTHAN GUM, SODIUM STEAROYL LACTYLATE, POLYSORBATE 60, MONO AND DIGLYCERIDES, CALCIUM ACETATE, GUAR GUM, RED 40, CELLULOSE GUM, NATURAL AND ARTIFICIAL FLAVOR, SOY FLOUR.

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PREPARATION & COOKING SUGGESTIONS

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. Batter Temperature: 68 - 72°F. Specific Gravity: 0.78-0.88 Bake Temperature: Standard Oven: 360°F Rack Oven: 325°F. Scale: 14 oz. - 15 oz. per 8" round pan. 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 adjustments. 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.

SERVING SUGGESTIONS

Use this versatile 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.

MORE INFORMATION

E-mail : gmi.gdsn@genmills.com

NUTRITIONAL ANALYSIS

Calories	420	**Total Fat**	11	**Sodium**	860 mg
Protein	7 g	**Trans Fat**	0 g	**Calcium**	200 mg
Total Carbohydrates	72 g	**Saturated Fat**	4.5 g	**Iron**	2.8 mg
Sugars	40 g	**Added Sugars**	40 g	**Potassium**	130 mg
Dietary Fiber	1 g	**Polyunsaturated Fat**		**Zinc**	
Lactose		**Monounsaturated Fat**		**Phosphorus**	
Sucrose		**Cholesterol**	50 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

ARTIFICIAL_SWEETENERS	FREE_FROM	**TRANS_FAT**	FREE_FROM	**HIGH_FRUCTOSE_CORN_SYRUP**	FREE_FROM
VEGETARIAN	YES	**KOSHER**	YES		

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