

HOSPITALITY

906730 - Cinnamon Streusel Coffee Cake Mix

Add Water Only (Complete)



MARKETING

Add Water Only (Complete). ***365 Days for product performance 60 Days against infestation"

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack			
71923-65033	906730	10071923650334	4 / 16 / 5.0 Pound			
Brand	Brand Owner	GPC Description				
HOSPITALITY	Gilster-Mary Lee Food Service	Baking/Cooking Mixes (Shelf Stable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
31.5 LBR	30 LBR	No	United States	Undeclared	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
17.563 INH	9.688 INH	11.688 INH	1.151 FTQ	10x4	365 Days	50 FAH / 85 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
TRACEABILITY_REGULATION	FSMA204	NOT_APPLICABLE	NOT_COVERED_BY_FTL			

HANDLING SUGGESTIONS

DRY

ALLERGENS

C = 'Contains' ; MC = 'May Contain' ; N = 'Free From' ; UN = 'Undeclared' ; 30 = 'Free From Not Tested' ; 50 = 'Derived from Ingredients' ; 60 = 'Not Derived From Ingredients' ; NI = 'No Info'

Milk - C

Eggs - C

Soybean - C

Wheat - C

Sesame - N

Molluscs - N

Peanuts - N

Tree - N

Fish - N

Shellfish - N

Crustaceans - N

Nutrition Facts

74 Servings per container

Serving Size 1/4 cup dry cake mix 4 tsp dry topping mix

Amount Per Serving

Calories

180

% Daily Value*

Total Fat 5 g6%

Saturated Fat 1 g6%

Trans Fat 0 g

Cholesterol 10 mg4%

Sodium 190 mg8%

Total Carbohydrates 32 g12%

Dietary Fiber 0.5 g2%

Total Sugars 16 g

Includes 16 g Added Sugars32%

Protein 2 g

Vitamin D 0 mcg0%

Calcium 90 mg6%

Iron 1.1 mg6%

Potassium 130 mg0%

* 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.

INGREDIENTS

"CAKE: ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, SOYBEAN OIL, DEXTROSE, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), EGG YOLK, MODIFIED CORN STARCH, SALT, CALCIUM CARBONATE, EGG WHITE, MONOGLYCERIDES, SODIUM STEAROYL LACTYLATE, ARTIFICIAL FLAVOR, SOY LECITHIN, WHEY, WHEAT STARCH, XANTHAN GUM, SODIUM CASEINATE, PALM OIL, YELLOW 5, YELLOW 6, SODIUM LAURYL SULFATE. TOPPING: ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, BROWN SUGAR, VEGETABLE SHORTENING (CONTAINS ONE OR MORE OF THE FOLLOWING: CANOLA AND/OR PALM OIL), CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: CINNAMON, SALT CONTAINS A BIOENGINEERED FOOD INGREDIENT"

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PREPARATION & COOKING SUGGESTIONS

Large Batch 5 cups (40ozs) water (approx. 70-75°F) 5 lbs Coffee cake mix 2 lbs (4 -1/2 lb pouches) Streusel topping mix Small batch 2 1/2 cups (20ozs) Water (approx. 70-75°F(2 1/2 lbs Coffee Cake Mix 1 lb (2 1/2 lb pouches)Streusel topping mix 1. Put 1/2 of water in mixing bowl add mix using paddle on low speed * for 2 minutes 2. Add remaining 1/2 water gradually over 1/2 minute mixing. Stop mixer, Scrape bowl and paddle. Continue on low speed* 1 minute 3. Pour 1/2 total batter (3lbs. 12 oz.) into 18 x 26" greased sheet pan. Spread batter evenly in pan 4. Sprinkle 1 lb (2 pouches) of Cinnamon Streusel topping mix evenly over Streusel layer. 5. Pour remaining 1/2 batter over streusel. Spread batter evenly over streusel layer.6. Sprinkle another 1 lb (2 pouch) of Cinnamon Streusel topping mix evenly over batter 7. Bake in preheated oven Standard oven at 375°F for 30-35 min...

SERVING SUGGESTIONS

1/4 cup dry cake mix 4 tsp dry topping mix

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	180	Total Fat	5 g	Sodium	190 mg
Protein	2 g	Trans Fat	0 g	Calcium	90 mg
Total Carbohydrates	32 g	Saturated Fat	1 g	Iron	1.1 mg
Sugars	16 g	Added Sugars	16 g	Potassium	130 mg
Dietary Fiber	0.5 g	Polyunsaturated Fat	1 g	Zinc	
Lactose		Monounsaturated Fat	2 g	Phosphorus	
Sucrose		Cholesterol	10 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
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