



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	TixHI	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

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
- Soy - C
- Wheat - C
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - N
- Shellfish - N

HANDLING SUGGESTIONS

DRY

MORE INFORMATION

SERVING SUGGESTIONS

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

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 minutes. Convection oven 350°F for 25 - 30 minutes *Low speed is first on a 3 speed mixer and second on a 4 sp...

Nutrition Facts

74 Servings per container
 Serving Size 1/4 cup dry cake mix 4 tsp dry topping mix

Amount Per Serving	% Daily Value*
Calories	180
% Daily Value*	
Total Fat 5 g	6%
Saturated Fat 1 g	6%
Trans Fat 0 g	
Cholesterol 10 mg	4%
Sodium 190 mg	8%
Total Carbohydrates 32 g	12%
Dietary Fiber 0.5 g	2%
Total Sugars 16 g	
Includes 16 g Added Sugars	32%

Protein 2 g	
Vitamin D 0 mcg	0%
Calcium 90 mg	6%
Iron 1.1 mg	6%
Potassium 130 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.

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"

NUTRITIONAL ANALYSIS



Calories	180
Protein	2 g
Total Carbohydrates	32 g
Sugars	16 g
Dietary Fiber	0.5 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	5 g
Trans Fat	0 g
Saturated Fat	1 g
Added Sugars	16 g
Polyunsaturated Fat	1 g
Monounsaturated Fat	2 g
Cholesterol	10 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	190 mg
Calcium	90 mg
Iron	1.1 mg
Potassium	130 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



TRANS_FAT	FREE_FROM
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