



MARKETING

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

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
71923-65011	906906	10071923650112	6 / / 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	Yes	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

Nutrition Facts

35 Servings per container

Serving Size 1/2 Cup

Amount Per Serving Calories

	70 Daily Value
Total Fat 7 g	9%
Saturated Fat 2.5 g	12%
Trans Fat 0 g	

Cholesterol 55 mg	18%
Sodium 380 mg	17%
Total Carbohydrates 48 g	18%

0% Dietary Fiber 0 g Total Sugars 28 g

Includes 25 g Added Sugars

Protein 4 g

Vitamin D	0 0 mcg	0%
Calcium 6	60 mg	4%
Iron 1.3 n	ng	8%
Potassiur	m 100 mg	2%

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

ALLERGENS



SERVING SUGGESTIONS

1/2 Cup



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'



(%) Peanuts - N



(1) Tree Nuts - N



Fish - N





(M) Shellfish - N

Sesame - N

INGREDIENTS



51%

ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE. RIBOFLAVIN, FOLIC ACID), SUGAR, SOYBEAN OIL, WHEY, EGG YOLK, PROPYLENE GLYCOL MONO-AND DIESTERS. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: MODIFIED CORN STARCH, EGG WHITE, MONO AND DIGLYCERIDES, DEXTROSE, LEAVENING (BAKING SODA, ALUMINUM SULFATE, SODIUM ALUMINUM PHOSPHATE, DICALCIUM PHOSPHATE), SALT, MONOGLYCERIDES, SOY LECITHIN, NATURAL AND ARTIFICIAL FLAVOR, SODIUM CASEINATE, PALM OIL, YELLOW 5, SODIUM LAURYL SULFATE, YELLOW 6. CITRIC ACID. CONTAINS A BIOENGINEERED FOOD INGREDIENT

HANDLING SUGGESTIONS



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PREPARATION & COOKING SUGGESTIONS

5 lb basis 4 cups (32oz) water 70-75°F 5 lbs mix 2 1/2 lb basis 2 cups (16oz) water (70 to 75°F) 2 1/2 lbs mix 1. Pour 1/2 of the total water into mixer bowl add cake mix 2. Mix on low speed* using a paddle for 3 minutes. 3. add remaining water gradually while mixing on low speed* for 1 minute 4. Scrape bowl and paddle. 5. mix on low speed* for 4 minutes 6. Scale 16-18ozs in a 4 x 8 x 2 1/2 greased and floured loaf pan 7. Bake at 350°F for 45 to 50 minutes for loaf pan ** (In a convection oven reduce temperature 50°F) May also require less baking time (2 to 7 minutes average) *Low speed is first speed on a 3 speed mixer and second on a 4 speed mixer. **Bake time may require adjustment depending on the oven and oven load.



MORE INFORMATION

HOSPITALITY 906906 - Pound Cake Mix

Add Water Only (Complete)



NUTRITIONAL ANALYSIS

Calories	280
Protein	4 g
Total Carbohydrates	48 g
Sugars	28 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	7 g
Trans Fat	0 g
Saturated Fat	2.5 g
Added Sugars	25 g
Polyunsaturated Fat	1 g
Monounsaturated Fat	3 g
Cholesterol	55 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	380 mg
Calcium	60 mg
Iron	1.3 mg
Potassium	100 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

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TRANS_FAT	FREE_FROM		KOSHER	YES	
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