



MARKETING

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

Nutrition Facts

40 Servings per container

Serving Size1/2 CUP

Amount Per Serving

Calories200

% Daily Value*

Total Fat 2.5 g3%

Saturated Fat 0 g0%

Trans Fat 0 g

Cholesterol 0 mg0%

Sodium 730 mg32%

Total Carbohydrates 41 g15%

Dietary Fiber 0.5 g4%

Total Sugars 7 g

Includes 5 g Added Sugars9%

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
71923-65804	936501	10071923658040	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	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

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 - N

Soy - N

Wheat - C

Sesame - N

Peanuts - N

Tree Nuts - N

Fish - N

Shellfish - N

SERVING SUGGESTIONS

1/2 CUP

INGREDIENTS

ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), YELLOW CORN FLOUR (YELLOW CORN FLOUR, NIACIN, IRON [FERROUS SULFATE], THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), DEXTROSE, GELATINIZED YELLOW CORN FLOUR, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), SOYBEAN OIL, RICE FLOUR, BUTTERMILK, WHEY, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SALT, CALCIUM CARBONATE, CELLULOSE GUM. CONTAINS A BIOENGINEERED FOOD INGREDIENT

HANDLING SUGGESTIONS

DRY

PREPARATION & COOKING SUGGESTIONS

5 lb mix 3 qts + 1/2 cup (100oz) water (70° F to 75° F) 2 1/2 lb mix 66 1/2 cups (50oz) water 1. Pour total amount of water into mixing bowl (You may adjust water to obtain type of product desired.) 2. Add total amount of mix. 3. Mix using wire whip attachment on low speed until batter is blended and fairly smooth (approximately 1 minute) 4. Stop Mixer Scrape Bowl. 5. Mix on low speed until batter is smooth (approximately 1 minute) DO NOT OVER MIX 6. Deposit batter on preheated griddle set at 375° F 7. Grill 1 to 1 1/2 minutes on each side or until puffed and edges begin to dry. TURN ONLY ONCE NOTE Store batter in refrigerator when not using. Stir batter before reusing. For Waffles Deposit 4 oz of batter (No 8 scoop) on a heavily oiled preheated waffle iron set at 375 - 380°F Bake 3-4 minutes or until waffle crust in golden brown ...

MORE INFORMATION



NUTRITIONAL ANALYSIS



Calories	200	Total Fat	2.5 g	Sodium	730 mg
Protein	4 g	Trans Fat	0 g	Calcium	150 mg
Total Carbohydrates	41 g	Saturated Fat	0 g	Iron	1.8 mg
Sugars	7 g	Added Sugars	5 g	Potassium	110 mg
Dietary Fiber	0.5 g	Polyunsaturated Fat	0.5 g	Zinc	
Lactose		Monounsaturated Fat	1 g	Phosphorus	
Sucrose		Cholesterol	0 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
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