Add Water Only Mix (Complete)



MARKETING

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

Nutrition Facts

| 80 Servings per container | | | |
|--------------------------------|----------------|--|--|
| Serving Size | 1/4 Cup | | |
| Amount Per Serving Calories | 80 | | |
| | % Daily Value* | | |
| Total Fat 4 g | 5% | | |
| Saturated Fat 1 g | 5% | | |
| Trans Fat 0 g | | | |
| Cholesterol 4.5 mg | 1% | | |
| Sodium 130 mg | 6% | | |
| Total Carbohydrates 26 g | 9% | | |
| Dietary Fiber 0.5 g | 3% | | |

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| Sodium 130 mg | 6% |
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| Dietary Fiber 0.5 g | 3% |
| Total Sugars 17 g | |
| Includes 17 g Added Sugars | 34% |
| Protein 1 g | |
| Vitamin D 0 mcg | 0% |
| Calcium 150 mg | 10% |
| Iron 1 mg | 6% |
| Potassium 70 mg | 2% |
| * The % Daily Values (DV) tells you how much a nutrient in a se contributes to a daily diet. 2,000 calories a day is used for ger advice. | |

PRODUCT SPECIFICATIONS

| Code | | | Dist Prod Code | | | | GTIN | | | Calculated Pack | | |
|-------------------------|------|--------|---|-----------------------|----------|-------|-----------------------------|--------------------------------|---|----------------------|----|--|
| 71923-658 | 01 | | 905867 | | | | 10071923658019 | | | 6 / / 6.0 Pound | | |
| Brand | | | Brand Owner | | | | | GPC Description | | | | |
| HOSPITALI | ТΥ | | Gilster-Mary Lee Food Service Baki | | | | ng/Coo | g/Cooking Mixes (Shelf Stable) | | | | |
| Gross Weig | Jht | Net We | t Weight Case/Catch Weight Country Of Ori | | | rigin | Kosher | Child Nutrition | | | | |
| 37.5 LBR | | 36 LB | R | | No | | | United States | | Yes | No | |
| Shipping | | | | | | | | | | | | |
| Length | Wi | Width | | Height Volun | | e Tb | TIxHI Shelf Life | | e | Storage Temp From/To | | |
| 17.563 INH | 9.68 | 8 INH | 11.688 | 3 INH | 1.151 FT | 2 10 | x4 | 365 Days | | 50 FAH / 85 FAH | | |
| Traceability Regulation | | | | | | | | | | | | |
| Regulatory | | | ry Tr | Trade Item Regulation | | | Regulation Restrictions and | | | | | |
| Regulation Type Code | | | | Act | | | Compliant | | | Descriptors | | |
| TRACEABILITY_REGULATION | | | F | SMA204 NOT_A | | | T_APPLICABLE | | | NOT_COVERED_BY_FTL | | |

HANDLING SUGGESTIONS

DRY

ALLERGENS

 $\begin{array}{l} C = {\rm 'Contains'} \, ; \, MC = {\rm 'May \ Contain'} \, ; \, M = {\rm 'Free \ From'} \, ; \, UN = {\rm 'Undeclared'} \, ; \\ 30 = {\rm 'Free \ From \ Not \ Tested'; \ 50 = {\rm 'Derived \ from \ Ingredients'} \, ; \ 60 = {\rm 'Not \ Derived \ From \ Ingredients'} \, ; \ M = {\rm 'No \ Info'} \end{array}$ \sim

| Milk - N | 🕥 Peanuts - N |
|---------------|---------------|
| 🔘 Eggs - C | (ii) Tree - N |
| 🛞 Soybean - N | 🔊 Fish - N |

() Shellfish - N

(!) Crustaceans - N

(Sesame - N

(!) Molluscs - N

🛞 Wheat - C

INGREDIENTS

Q

"SUGAR, ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID) SOYBEAN OIL, COCOA (PROCESSED WITH ALKALI), VEGETABLE SHORTENING ([CONTAINS ONE OR MORE OF THE FOLLOWING: CANOLA AND/OR PALM OIL). CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: CALCIUM CARBONATE, SALT, CORN STARCH, EGG WHITE, ANTI-CAKING AGENT (CALCIUM SILICATE), EGG YOLK, LEAVENING (BAKING SODA), XANTHAN GUM, NATURAL AND ARTIFICIAL FLAVOR. CONTAINS A BIOENGINEERED FOOD INGREDIENT

HOSPITALITY 905867 - Brownie Mix

Add Water Only Mix (Complete)

PREPARATION & COOKING SUGGESTIONS

Large Batch 6 lb mix 3 cups(24oz) warm water 110°F small batch 3 lb mix 1 1/2 cups (12oz) warm water 110°F 1. Pour total water into mixer bowl and add brownie mix. 2. Blend 1 minute on low speed * add brownie mix. 2. Biend 1 minute on low speed * using paddle. 3. Scrape bowl and paddle. 4. Blend on low speed * 1 minute. 5. Spread batter evenly in greased and floured pan. 6. Bake at 350°F 20 - 25 minutes. (In a convection oven 300°F 20 - 25 minutes.) ** *Low speed is 1st speed on a 3 speed mixer and 2nd on a 4 speed mixer. **Baking time may require adjustment depending on the present may require adjustment depending on the oven and oven load. NOTE: For cake type brownie, for each 5 lbs of mix use 2 cups water 4 eggs. Mix and bake as above.

SERVING SUGGESTIONS

1/4 Cup

MORE INFORMATION

NUTRITIONAL ANALYSIS

| Calories | 80 | Total Fat | 4 g | | Sodium | 130 mg |
|---------------------|-------|---------------------|--------|---|--------------|--------|
| Protein | 1 g | Trans Fat | 0 g | | Calcium | 150 mg |
| Total Carbohydrates | 26 g | Saturated Fat | 1 g | | Iron | 1 mg |
| Sugars | 17 g | Added Sugars | 17 g | | Potassium | 70 mg |
| Dietary Fiber | 0.5 g | Polyunsaturated Fat | 1 g | | Zinc | |
| Lactose | | Monounsaturated Fat | 2 g | | Phosphorus | |
| Sucrose | | Cholesterol | 4.5 mg | | | |
| Vitamin A (IU) | | Vitamin D | 0 mcg | | Thiamin | |
| Vitamin A (RE) | | Vitamin E | | | Niacin | |
| Vitamin C | | Folate | | | Riboflavin | |
| Magnesium | | Vitamin B-6 | | 1 | Vitamin B-12 | |
| Monosodium | | Sulphites | | | Nitrates | |

NUTRITIONAL CLAIMS

TRANS_FAT FREE FROM KOSHER YES

Last Saved: 13 May 2025 | Printed: 02 August 2025

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