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%
Total Carbohydrates 26 g	9%
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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