

1/3 Cup



MARKETING

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

PRODUCT SPECIFICATIONS

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Code	Dist Prod Code	GTIN	Calculated Pack	
71923-65004	122350	10071923650044	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

42 Servings per container

Serving Size

Amount Per Serving Calories

Galorics	
	% Daily Value*
Total Fat 4 g	5%

Saturated Fat 1 g 6% Trans Fat 0 g Cholesterol 10 mg 3%

Sodium 350 mg 15% **Total Carbohydrates** 42 g 15% Dietary Fiber 0.5 g 2%

Total Sugars 22 g Includes 22 g Added Sugars 4%

Protein 2 g Vitamin D 0 mcg 0% Calcium 20 mg 0% Iron 1.2 ma 6%

Potassium 40 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

ALLERGENS



SERVING SUGGESTIONS

1/3 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

advice.

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

HANDLING SUGGESTIONS



PREPARATION & COOKING SUGGESTIONS

5 Lbs. Mix 5 1/2 Cups (44 oz) Water (70°F to 75°F) 1. Pour 1/2 of the total water into mixing bowl; add cake mix. 2. Mix in low speed * using a paddle for 2 minutes. 3. Add remaining water gradually over 1 minute while mixing in low speed. 4. Scrape bowl and paddle. 5. Mix in low speed * for 2 minutes 6. Scale batter into greased and floured or paper-lined baking pans. For muffins or layer cakes fill 2/3 full and adjust oven temperature and bake time. 7. Bake at 350 degree F for 30 to 35 minutes in a standard oven **. (For convection oven bake at 300 degrees F for 25 to 30 minutes. *Low speed is first speed on a 3 speed mixer and second on a 4 speed mixer. **Baking time may require adjustment depending on the oven and oven load.



MORE INFORMATION



Add Water Only (Complete)



NUTRITIONAL ANALYSIS

Calories	220
Protein	2 g
Total Carbohydrates	42 g
Sugars	22 g
Dietary Fiber	0.5 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	4 g
Trans Fat	0 g
Saturated Fat	1 g
Added Sugars	22 g
Polyunsaturated Fat	1 g
Monounsaturated Fat	2 g
Cholesterol	10 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	350 mg
Calcium	20 mg
Iron	1.2 mg
Potassium	40 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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