



MARKETING

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

PRODUCT SPECIFICATIONS

| 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 | 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 - C
- Soy - C
- Wheat - C
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - N
- Shellfish - N

HANDLING SUGGESTIONS

DRY

MORE INFORMATION

SERVING SUGGESTIONS

1/3 Cup

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.

Nutrition Facts

42 Servings per container

Serving Size 1/3 Cup

Amount Per Serving

Calories 220

% 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 mg | 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 advice.

INGREDIENTS

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

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



| | |
|-----------|-----------|
| TRANS_FAT | FREE_FROM |
|-----------|-----------|

| | |
|--------|-----|
| KOSHER | YES |
|--------|-----|