## 906382 - 2-Way Devils Food Cake Mix

Add Water Only Mix (Complete) or Add Eggs and Oil

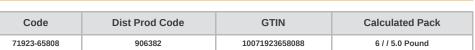


#### MARKETING



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

#### PRODUCT SPECIFICATIONS



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

Protein 4 g

advice.

Amount Per Serving
Calories 220

1/3 Cup

	% Daily Value*
Total Fat 5 g	6%
Saturated Fat 1.5 g	8%
Trans Fat 0 g	
Cholesterol 35 mg	12%
Sodium 460 mg	20%
<b>Total Carbohydrates</b> 39 g	15%
Dietary Fiber 1 g	4%
Total Sugars 21 g	
Includes 20 g Added Sugars	40%

 Vitamin D 0 mcg
 0%

 Calcium 220 mg
 15%

 Iron 2 mg
 10%

 Potassium 210 mg
 4%

Potassium 210 mg

\* 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

### HANDLING SUGGESTIONS

DRY



SERVING SUGGESTIONS



## PREPARATION & COOKING SUGGESTIONS



1/3 Cup

Add water only recipe 5lbs mix 6 cups (48oz) Water Egg & Oil recipe 5 lbs mix 5 1/4 cups (42oz) water (70 - 75°F) 6 whole eggs 3/4 cup (6oz) Vegetable Oil Add water only recipe 2 1/2lbs mix 3 cups (24oz) Water Egg & Oil recipe 2 1/2 lbs mix 2 1/2 cups (20oz) water (70 - 75°F) 3 whole eggs 6 Tbsp (3oz) Vegetable Oil 1. Pour 1/2 total water into mixing bowl. (When making Oil & Egg recipe add total Oil & Eggs). 2. Add total amount of mix. Using paddle, mix on low speed just to moisten, then 2 minutes on medium speed.\* 3. Add remaining 1/2 water gradually while mixing on low speed\* for 1 minute scrape bowl and paddle. 4. mix batter on low speed \* 2 minutes. 5. Scale batter into greased and floured or paper-lined baking pans. 6. Bake at 350°F for 25 to 30 minutes in a standard oven \*\* (For convection oven bake at 300°F for 20 to 25 minutes). \*Low speed is #1 on a 3 speed mixer and #2 on a 4 speed mixer, medium speed is #2 on 3 speed mixer and #3 on a 4 speed...

# INGREDIENTS



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

#### 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'

(门) Milk - C

Peanuts - N

( Eggs - C















( ! ) Molluscs - N

# MORE INFORMATION



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## NUTRITIONAL ANALYSIS



Calories	220
Protein	4 g
Total Carbohydrates	39 g
Sugars	21 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	5 g
Trans Fat	0 g
Saturated Fat	1.5 g
Added Sugars	20 g
Polyunsaturated Fat	1 g
Monounsaturated Fat	2.5 g
Cholesterol	35 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	460 mg
Calcium	220 mg
Iron	2 mg
Potassium	210 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

### **NUTRITIONAL CLAIMS**

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TRANS_FAT	FREE_FROM
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KOSHER	YES
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