

906369 - Old Fashion Funnel Cake Mix

Add Water Only (Complete)



MARKETING

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

Nutrition Facts

23 Servings per container

Serving Size 100g

Amount Per Serving
Calories 370

% Daily Value*

Total Fat 2 g 2%

Saturated Fat 0 g 0%

Trans Fat 0 g

Cholesterol 45 mg 14%

Sodium 470 mg 20%

Total Carbohydrates 78 g 28%

Dietary Fiber 2 g 6%

Total Sugars 16 g

Includes 15 g Added Sugars 30%

Protein 0 g

Vitamin D 0 mcg 0%

Calcium 90 mg 6%

Iron 3.7 mg 20%

Potassium 130 mg 2%

* 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.

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
71923-65800	906369	10071923658002	6 / 5.0 Pound

Brand	Brand Owner	GPC Description
GMLFS	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

HANDLING SUGGESTIONS

DRY

SERVING SUGGESTIONS

100g

PREPARATION & COOKING SUGGESTIONS

5 lb basis 8 cups + 2 oz (66oz) water 70°F - 75°F 5 lb mix 2 1/2 lb basis 4 cups + 1oz (33 oz) water 70°F - 75°F 2 1/2 lbs mix 1 lb basis 1 2/3 cup (13oz) water 70°F - 75°F 1 lb mix 1. Add water and funnel cake mix into mixing bowl. Mix using paddle on low speed for 10 seconds. Scrape bowl and paddle. Mix on medium speed for 1 minute. DO NOT OVERMIX. (For hand mixing, mix using wire whip until batter is smooth.) 2. Preheat frying oil to 400 °F. 3. Pour batter in funnel with a 1/2" opening using a circular overlapping motion to form the funnel cake. 4. Cook approximately 30 seconds. When edges turn brown, turn cake over with tongs. Cook for additional 20 seconds. Remove with tongs letting excess oil drip into cooking vessel. NOTE: METHOD OF FRYING 1. An 8" or 10" frying skillet containing 1 1/2" of fresh frying fat can be used for small quantities. 2. Fabricated rings or 8" or 10" skillets can be placed on the drop screen of an open kettle with the tops level with the surface ...

INGREDIENTS

ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHOLE EGG, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: NONFAT MILK, LEAVENING (BAKING SODA, SODIUM ACID PYROPHOSPHATE, DICALCIUM PHOSPHATE), SALT, ARTIFICIAL FLAVOR. 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'

- Milk - C
- Eggs - C
- Soybean - N
- Wheat - C
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

MORE INFORMATION

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NUTRITIONAL ANALYSIS



Calories	370
Protein	0 g
Total Carbohydrates	78 g
Sugars	16 g
Dietary Fiber	2 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	2 g
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	15 g
Polyunsaturated Fat	0 g
Monounsaturated Fat	0.5 g
Cholesterol	45 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	470 mg
Calcium	90 mg
Iron	3.7 mg
Potassium	130 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



TRANS_FAT	FREE_FROM
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KOSHER	YES
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