

GMLFS

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 Size100g

Amount Per Serving

Calories370

% Daily Value*

Total Fat 2 g2%

Saturated Fat 0 g0%

Trans Fat 0 g

Cholesterol 45 mg14%

Sodium 470 mg20%

Total Carbohydrates 78 g28%

Dietary Fiber 2 g6%

Total Sugars 16 g

Includes 15 g Added Sugars30%

Protein 0 g

Vitamin D 0 mcg0%

Calcium 90 mg6%

Iron 3.7 mg20%

Potassium 130 mg2%

* 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
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
TRACEABILITY_REGULATION	FSMA204	NOT_APPLICABLE	NOT_COVERED_BY_FTL			

HANDLING SUGGESTIONS

DRY

ALLERGENS

Milk - C

Eggs - C

Soybean - N

Wheat - C

Sesame - N

Molluscs - N

Peanuts - N

Tree - N

Fish - N

Shellfish - N

Crustaceans - N

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

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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 1...

SERVING SUGGESTIONS

100g

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	370	Total Fat	2 g	Sodium	470 mg
Protein	0 g	Trans Fat	0 g	Calcium	90 mg
Total Carbohydrates	78 g	Saturated Fat	0 g	Iron	3.7 mg
Sugars	16 g	Added Sugars	15 g	Potassium	130 mg
Dietary Fiber	2 g	Polyunsaturated Fat	0 g	Zinc	
Lactose		Monounsaturated Fat	0.5 g	Phosphorus	
Sucrose		Cholesterol	45 mg		
Vitamin A (IU)		Vitamin D	0 mcg	Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

TRANS_FAT	FREE_FROM	KOSHER	YES
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