

# 906825 - 2-Way White Cake Mix

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



### MARKETING

Add Water Only (Complete) or Egg and Oil. \*\*\*365 Days for product performance 60 Days against infestation"

### PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
71923-65802	906825	10071923658026	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

Add water only recipe 5lbs mix 5 1/2 cups (44oz) Water Egg & Oil recipe 5 lbs mix 4 3/4 cups (38oz) water (70 - 75°F) 6 whole eggs 3/4 cup (6oz) Vegetable Oil Add water only recipe 2 1/2lbs mix 2 3/4 cups (22oz) Water Egg & Oil recipe 2 1/2 lbs mix 2 1/3 cups (19oz) 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.Full Batch: Use all batter for 1 full sheet pan (18 x 26"). Half Batch: Use all batter for 1 half sheet pan (13 x 18") 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 o...

## Nutrition Facts

42 Servings per container

**Serving Size** 1/3 Cup

**Amount Per Serving**

**Calories** 220

**% Daily Value\***

<b>Total Fat</b> 5 g	<b>6%</b>
Saturated Fat 1.5 g	<b>7%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 40 mg	<b>13%</b>
<b>Sodium</b> 370 mg	<b>16%</b>
<b>Total Carbohydrates</b> 41 g	<b>15%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 23 g	
Includes 22 g Added Sugars	<b>44%</b>
<b>Protein</b> 3 g	
Vitamin D 0.1 mcg	0%
Calcium 230 mg	20%
Iron 1.1 mg	6%
Potassium 70 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, SOYBEAN OIL, NONFAT MILK, WHOLE EGG, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: LEAVENING (BAKING SODA, ALUMINUM SULFATE, SODIUM ALUMINUM PHOSPHATE), DEXTROSE, PROPYLENE GLYCOL MONO- AND DIESTERS, EGG YOLK, WHEY, SALT, CALCIUM CARBONATE, MONO AND DIGLYCERIDES, MODIFIED CORN STARCH, MONOGLYCERIDES, ARTIFICIAL FLAVOR, GUAR GUM, SOY LECITHIN, CITRIC ACID. CONTAINS A BIOENGINEERED FOOD INGREDIENT

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## NUTRITIONAL ANALYSIS



Calories	220
Protein	3 g
Total Carbohydrates	41 g
Sugars	23 g
Dietary Fiber	0 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	22 g
Polyunsaturated Fat	1 g
Monounsaturated Fat	2.5 g
Cholesterol	40 mg
Vitamin D	0.1 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	370 mg
Calcium	230 mg
Iron	1.1 mg
Potassium	70 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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