

HOSPITALITY

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
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
- 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 - C

Wheat - C

Sesame - N

Molluscs - N

Peanuts - N

Tree - N

Fish - N

Shellfish - N

Crustaceans - N

Nutrition Facts

42 Servings per container

Serving Size1/3 Cup

Amount Per Serving

Calories220

% Daily Value*

Total Fat 5 g6%

Saturated Fat 1.5 g7%

Trans Fat 0 g

Cholesterol 40 mg13%

Sodium 370 mg16%

Total Carbohydrates 41 g15%

Dietary Fiber 0 g0%

Total Sugars 23 g

Includes 22 g Added Sugars44%

Protein 3 g

Vitamin D 0.1 mcg0%

Calcium 230 mg20%

Iron 1.1 mg6%

Potassium 70 mg0%

* 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

HOSPITALITY

906825 - 2-Way White Cake Mix

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

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 minute...

SERVING SUGGESTIONS

1/3 Cup

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	220	Total Fat	5 g	Sodium	370 mg
Protein	3 g	Trans Fat	0 g	Calcium	230 mg
Total Carbohydrates	41 g	Saturated Fat	1.5 g	Iron	1.1 mg
Sugars	23 g	Added Sugars	22 g	Potassium	70 mg
Dietary Fiber	0 g	Polyunsaturated Fat	1 g	Zinc	
Lactose		Monounsaturated Fat	2.5 g	Phosphorus	
Sucrose		Cholesterol	40 mg		
Vitamin A (IU)		Vitamin D	0.1 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
-----------	-----------	--------	-----