



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	TlxHl	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

SERVING SUGGESTIONS

1/3 Cup

Nutrition Facts

42 Servings per container

Serving Size1/3 Cup

Amount Per Serving

Calories220

% Daily Value\*

Total Fat5 g6%

Saturated Fat1.5 g7%

Trans Fat0 g

Cholesterol40 mg13%

Sodium370 mg16%

Total Carbohydrates41 g15%

Dietary Fiber0 g0%

Total Sugars23 g

Includes 22 g Added Sugars44%

Protein3 g

Vitamin D0.1 mcg0%

Calcium230 mg20%

Iron1.1 mg6%

Potassium70 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

HANDLING SUGGESTIONS

DRY

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...

MORE INFORMATION

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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
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