

# 122355 - Gingerbread Cake Mix

Add Water Only (Complete)



## MARKETING

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



## Nutrition Facts

40 Servings per container

**Serving Size** 1/3 Cup

**Amount Per Serving**  
**Calories** 230

% Daily Value\*

**Total Fat** 4.5 g 6%

Saturated Fat 1.5 g 7%

Trans Fat 0 g

**Cholesterol** 10 mg 3%

**Sodium** 340 mg 15%

**Total Carbohydrates** 45 g 16%

Dietary Fiber 0.5 g 3%

Total Sugars 22 g

Includes 20 g Added Sugars 40%

**Protein** 3 g

Vitamin D 0 mcg 0%

Calcium 50 mg 4%

Iron 2 mg 10%

Potassium 100 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 |
|-------------|----------------|----------------|-----------------|
| 71923-65003 | 122355         | 10071923650037 | 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      |

## HANDLING SUGGESTIONS

DRY



## SERVING SUGGESTIONS

1/3 Cup



## PREPARATION & COOKING SUGGESTIONS

5 lb basis 5 Lbs. Mix 5 Cups (40 oz) Water (70°F to 75°F) 2 1/2 lb basis 2 1/2 Cups (20oz) water (70 - 75° F) 2 1/2 lbs Mix 1. Pour 1/2 of the total water into mixing bowl; add cake mix. 2. Mix ON medium speed \* using a paddle for 2 minutes. 3. Add remaining water gradually over 1 minute while mixing in low speed. 4. Scrape bowl and paddle. 5. Mix in low speed \* for 2 minutes 6. Scale batter into greased and floured or paper-lined baking pans. For muffins or layer cakes fill 2/3 full and adjust oven temperature and bake time. 7. Bake at 350 degree F for 30 to 35 minutes in a standard oven \*\*. (For convection oven bake at 300 degrees F for 25 to 30 minutes. \*Low speed is first speed on a 3 speed mixer and second on a 4 speed mixer. Medium speed is #2 on a 3 speed mixer and #3 on a 4 Speed Mixer. \*\*Baking time may require adjustment depending on the oven and oven load.

## INGREDIENTS

"ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, VEGETABLE SHORTENING (CONTAINS ONE OR MORE OF THE FOLLOWING: CANOLA AND/OR PALM OIL), MOLASSES. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: LEAVENING (BAKING SODA, MONOCALCIUM PHOSPHATE, ALUMINUM SULFATE, SODIUM ALUMINUM PHOSPHATE), MODIFIED CORN STARCH, SALT, EGG YOLK, SPICE, SOY FLOUR, WHEAT STARCH, CINNAMON, MONOGLYCERIDES, EGG WHITE, SOY LECITHIN, WHEY, SODIUM CASEINATE, PALM OIL, SODIUM LAURYL SULFATE. CONTAINS A BIOENGINEERED 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 - C
- 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            | 230   |
| Protein             | 3 g   |
| Total Carbohydrates | 45 g  |
| Sugars              | 22 g  |
| Dietary Fiber       | 0.5 g |
| Lactose             |       |
| Sucrose             |       |
| Vitamin A (IU)      |       |
| Vitamin A (RE)      |       |
| Vitamin C           |       |
| Magnesium           |       |
| Monosodium          |       |

|                     |       |
|---------------------|-------|
| Total Fat           | 4.5 g |
| Trans Fat           | 0 g   |
| Saturated Fat       | 1.5 g |
| Added Sugars        | 20 g  |
| Polyunsaturated Fat | 1 g   |
| Monounsaturated Fat | 2 g   |
| Cholesterol         | 10 mg |
| Vitamin D           | 0 mcg |
| Vitamin E           |       |
| Folate              |       |
| Vitamin B-6         |       |
| Sulphites           |       |

|              |        |
|--------------|--------|
| Sodium       | 340 mg |
| Calcium      | 50 mg  |
| Iron         | 2 mg   |
| Potassium    | 100 mg |
| Zinc         |        |
| Phosphorus   |        |
| Thiamin      |        |
| Niacin       |        |
| Riboflavin   |        |
| Vitamin B-12 |        |
| Nitrates     |        |

## NUTRITIONAL CLAIMS



|           |           |
|-----------|-----------|
| TRANS_FAT | FREE_FROM |
|-----------|-----------|

|        |     |
|--------|-----|
| KOSHER | YES |
|--------|-----|