122355 - Gingerbread Cake Mix

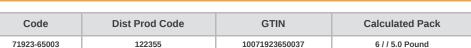
Add Water Only (Complete)



MARKETING

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

PRODUCT SPECIFICATIONS



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	TIxHI	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

Nutrition Facts

40 Servings per container

Serving Size

Amount Per Serving Calories

1/3 Cup

	% 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%

16% **Total Carbohydrates** 45 g 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 ma 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

5 lb basis 5 Lbs. Mix 5 Cups (40 oz) Water (70°F to 75°F) 2 1/2

HANDLING SUGGESTIONS

DRY



SERVING SUGGESTIONS

1/3 Cup



PREPARATION & COOKING SUGGESTIONS



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

AND/OR PALM OIL), MOLASSES. CONTAINS 2%

STARCH, SALT, EGG YOLK, SPICE, SOY FLOUR,

OR LESS OF EACH OF THE FOLLOWING: LEAVENING (BAKING SODA, MONOCALCIUM

PHOSPHATE, ALUMINUM SULFATE, SODIUM ALUMINUM PHOSPHATE), MODIFIED CORN

MONOGLYCERIDES, EGG WHITE, SOY LECITHIN, WHEY, SODIUM CASEINATE, PALM OIL, SODIUM LAURYL SULFATE. CONTAINS A

WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID)



ALLERGENS C = 'Contains' : MC = 'May Contain' : N = 'Free From' : UN = 'Undeclared' :

30 = 'Free From Not Tested'; 50 = 'Derive Derived From Ingredients'; NI = 'No Info' ([]) Milk - C SUGAR, VEGETABLE SHORTENING (CONTAINS ONE OR MORE OF THE FOLLOWING: CANOLA

Peanuts - N

(()) Eggs - C



🗞) Soybean - C











(!) Molluscs - N

MORE INFORMATION



BIOENGINEERED INGREDIENT

WHEAT STARCH, CINNAMON.

122355 - Gingerbread Cake Mix

Add Water Only (Complete)

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	
--------	-----	--