

HOSPITALITY

122355 - Gingerbread Cake Mix

Add Water Only (Complete)



MARKETING

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

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		
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

40 Servings per container

Serving Size1/3 Cup

Amount Per Serving

Calories230

% Daily Value*

Total Fat4.5 g6%

Saturated Fat1.5 g7%

Trans Fat0 g

Cholesterol10 mg3%

Sodium340 mg15%

Total Carbohydrates45 g16%

Dietary Fiber0.5 g3%

Total Sugars22 g

Includes 20 g Added Sugars40%

Protein3 g

Vitamin D0 mcg0%

Calcium50 mg4%

Iron2 mg10%

Potassium100 mg2%

* 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, 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"

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.

SERVING SUGGESTIONS

1/3 Cup

MORE INFORMATION

NUTRITIONAL ANALYSIS

Calories	230	Total Fat	4.5 g	Sodium	340 mg
Protein	3 g	Trans Fat	0 g	Calcium	50 mg
Total Carbohydrates	45 g	Saturated Fat	1.5 g	Iron	2 mg
Sugars	22 g	Added Sugars	20 g	Potassium	100 mg
Dietary Fiber	0.5 g	Polyunsaturated Fat	1 g	Zinc	
Lactose		Monounsaturated Fat	2 g	Phosphorus	
Sucrose		Cholesterol	10 mg		
Vitamin A (IU)		Vitamin D	0 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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