

# 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	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

### HANDLING SUGGESTIONS

DRY

### MORE INFORMATION

### 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. ...

## Nutrition Facts

40 Servings per container

**Serving Size** 1/3 Cup

**Amount Per Serving**

**Calories** 230

**% Daily Value\***

<b>Total Fat</b> 4.5 g	<b>6%</b>
Saturated Fat 1.5 g	<b>7%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 10 mg	<b>3%</b>
<b>Sodium</b> 340 mg	<b>15%</b>
<b>Total Carbohydrates</b> 45 g	<b>16%</b>
Dietary Fiber 0.5 g	<b>3%</b>
Total Sugars 22 g	
Includes 20 g Added Sugars	<b>40%</b>
<b>Protein</b> 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.

### 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"

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
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KOSHER	YES
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