

Pillsbury

10018000392817 - Pillsbury Bakers' Plus Cake Mix Bulk Sack Dev...

Bakers' Plus devil's food cake mix won't crack or crumble, so your cakes will be easier to produce with less scrap. It stands up beautifully to excessive handling for elaborate decoration. . Available in cost-effective, 50 lb bulk format for larger operations.. High ratio mix: superior moisture, excellent shelf life, and tolerant to freezing. Consistent quality and reduces cost...



MARKETING

Pillsbury(TM) Bakers' Plus(TM) devil's food cake mix won't crack or crumble, so your cakes will be easier to produce with less scrap. It stands up beautifully to excessive handling for elaborate decoration.

Nutrition Facts

226 Servings per container

Serving Size100g

Amount Per Serving

Calories419.75

% Daily Value*

Total Fat 11.569%

Saturated Fat 4.842 g%

Trans Fat 0.115 g

Cholesterol 49.54 mg%

Sodium 909.457 mg%

Total Carbohydrates 71.002 g%

Dietary Fiber 2.905 g%

Total Sugars 40.64 g

Includes 39.415 g Added Sugars%

Protein 7.905 g

Vitamin D 0.238 mcg%

Calcium 212.925 mg%

Iron 4.357 mg%

Potassium 204.469 mg%

* 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		GTIN		Pack Description		
139281000		10018000392817		1/50 LB		
Brand	Brand Owner		GPC Description			
Pillsbury	GENERAL MILLS SALES INC.		Baking/Cooking Mixes (Shelf Stable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
51.500 LBR	50.000 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
25.000 INH	16.660 INH	4.500 INH	1.08500 FTQ	5x10	186 Days	32 FAH / 95 FAH
Traceability Regulation						
Regulation Type Code		Regulatory Act	Trade Item Regulation Compliant		Regulation Restrictions and Descriptors	
N/A		N/A	N/A		N/A	

HANDLING SUGGESTIONS

Cake Mix is not ready-to-eat and must be thoroughly cooked before eating. To prevent illness from naturally occurring bacteria in wheat flour, do not eat raw batter; wash hands and surfaces after handling.

- ALLERGENS
- C** = 'Contains' ; **MC** = 'May Contain' ; **N** = 'Free From' ; **UN** = 'Undeclared' ; **INII** = 'Intentionally nor Inherently Included' ; **50** = 'Derived from Ingredients' ; **60** = 'Not Derived From Ingredients' ; **NI** = 'No Info'

Milk - C

Eggs - C

Soybean - C

Wheat - C

Sesame - INII

Pine Nuts - INII

Cashews - INII

Macadamia Nuts - INII

Coconuts - INII

Brazil Nuts - INII

Walnuts - INII

Peanuts - INII

Tree - INII

Fish - INII

Shellfish - NI

Crustaceans - INII

Almonds - INII

Hazelnuts - INII

Chestnuts - INII

Pecan Nuts - INII

Pistachios - INII

Molluscs - INII
- INGREDIENTS

SUGAR, ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), COCOA PROCESSED WITH ALKALI, SOYBEAN OIL, PALM OIL, EGG WHITE, EGGS WITH SODIUM SILICOALUMINATE, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), CAROB POWDER, DEXTROSE, MODIFIED CORN STARCH, RICE STARCH, PROPYLENE GLYCOL MONO AND DIESTERS, SALT, DICALCIUM PHOSPHATE, POLYGLYCEROL ESTERS OF FATTY ACIDS, MONO AND DIGLYCERIDES, TETRASODIUM PYROPHOSPHATE, XANTHAN GUM, CALCIUM ACETATE, GUAR GUM, CELLULOSE GUM, POLYSORBATE 80, NATURAL AND ARTIFICIAL FLAVOR, RED 40, SOY FLOUR, NONFAT MILK.
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PREPARATION & COOKING SUGGESTIONS



SUGGESTED HANDLING DIRECTIONS: 1. Scale water and cake mix into mixer. Mix 3 minutes at slow speed, scrape down. 2. Add water in slow speed and mix until smooth, about 1 minute, scrape down. Mix 2 minutes at medium speed (3rd speed on a 4-speed mixer). 3. Add water and oil in slow speed and mix until smooth, about 1 minute, scrape down. Mix 2 minutes at slow speed. SMALL BATCH LARGE BATCH Cake Mix 10 lb. 50 lb. Water 2 lb. 7 oz. 12 lb. 4 oz. Water 2 lb. 3 oz. 11 lb. Water 2 lb. 10 lb. Vegetable oil 1 lb. 3 oz. 6 lb. Batter Temperature: 68 - 72°F. Scale: 14 oz. - 15 oz. per 8° round pan. Bake Temperature: Standard Oven: 360° F Rack Oven: 325°F Bake Time for 8" round pan: Standard Oven: 24-28 minutes Rack Oven: 20-24 minutes These directions are a guide only. Individual shop conditions or finished product standards may require some adjustm...

SERVING SUGGESTIONS



100g

MORE INFORMATION



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