

HOSPITALITY

906370 - Angel Food 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
71923-12007	906370	10071923120073	12 / / 16.0 Ounce

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
14 LBR	12 LBR	No	United States	Undeclared	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
17.063 INH	7.438 INH	7.938 INH	0.583 FTQ	14x6	365 Days	50 FAH / 85 FAH

HANDLING SUGGESTIONS

DRY

SERVING SUGGESTIONS

1/12 Package

INGREDIENTS

SUGAR, WHEAT STARCH, EGG WHITE ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), LEAVENING (MONOCALCIUM PHOSPHATE, BAKING SODA), CONTAINS 2% OR LESS OF: CORN STARCH, SALT, ARTIFICIAL FLAVOR, SODIUM LAURYL SULFATE (WHIPPING AGENT) CONTAINS A BIOENGINEERED FOOD 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 - N

Eggs - C

Soybean - N

Wheat - C

Sesame - N

Molluscs - N

Peanuts - N

Tree - N

Fish - N

Shellfish - N

Crustaceans - N
- Nutrition Facts

12 Servings per container

Serving Size1/12 Package

Amount Per Serving

Calories140

% Daily Value*

Total Fat0 g0%

Saturated Fat0 g0%

Trans Fat0 g

Cholesterol0 mg0%

Sodium180 mg8%

Total Carbohydrates32 g12%

Dietary Fiber0 g0%

Total Sugars24 g

Includes 24 g Added Sugars47%

Protein3 g

Vitamin D0 mcg0%

Calcium70 mg6%

Iron0.2 mg2%

Potassium20 mg0%

* 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.
- PREPARATION & COOKING SUGGESTIONS

1. Move rack to lowest position in oven. Preheat oven to 375°F Use bowl, utensils, and cake pan free of grease or soap. Do not use plastic bowl. 2. Pour 1 -1/3 cups of water into large mixing bowl. Sprinkle egg white (package A) over water. Blend 1 minute on low speed until egg whites are completely moistened. Beat at high speed (about 5 minutes) until very stiff peaks form when batter is raised. Sprinkle flour mixture (package B), 1/4 at a time, over egg whites. Fold gently using wire whip or slotted spoon (not electric mixer or rubber scraper.) After each addition, fold until dry ingredients disappear. To fold, cut down through batter, across bottom, up and fold over, turning bowl often. Pour batter into ungreased tube pan (10" x 4"). Level batter with rubber scraper. Cut gently through batter with knife to remove large air bubbles. 4. Bake at 375°F for 35 - 40 minutes. Cake is done when the top crust is golden brown, cracks appears dry. To prevent cake from fall...
- MORE INFORMATION
- Last Saved: 25 March 2025 | Printed: 18 April 2025
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NUTRITIONAL ANALYSIS



Calories	140
Protein	3 g
Total Carbohydrates	32 g
Sugars	24 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	0 g
Trans Fat	0 g
Saturated Fat	0 g
Added Sugars	24 g
Polyunsaturated Fat	0 g
Monounsaturated Fat	0 g
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	180 mg
Calcium	70 mg
Iron	0.2 mg
Potassium	20 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



TRANS_FAT	FREE_FROM
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