

The Funnel Cake Factory®

124425 - FCMIX RESALE - 6 / 5LB BOX

Add fun to your menu with Funnel Cakes and Fries Serve up a unique breakfast or lunch offering and create your own signature dessert with our versatile funnel cakes and fries.



MARKETING

Great for carnival and festival fun!. To make from scratch, choose our funnel cake mix. Top with powdered sugar, serve with chocolate or caramel sauce

Nutrition Facts

94 Servings per container

Serving Size100g

Amount Per Serving

Calories360.3

% Daily Value\*

Total Fat 1.1 g%

Saturated Fat 0.4 g%

Trans Fat 0 g

Cholesterol 15 mg%

Sodium 395.6 mg%

Total Carbohydrates 78.8 g%

Dietary Fiber 1.6 g%

Total Sugars 19.1 g

Includes Added Sugars%

Protein 8.1 g

Vitamin D%

Calcium%

Iron%

Potassium%

\* 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	Dist Prod Code	GTIN	Calculated Pack
4527	124425	10078092045275	case of 6

Brand	Brand Owner	GPC Description
The Funnel Cake Factory®	J&J SNACK FOODS CORP.	Baking/Cooking Mixes (Frozen)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
33 LBR	30 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.75 INH	11.81 INH	10.12 INH	1.0893 FTQ	10x5	365 Days	32 FAH / 95 FAH

HANDLING SUGGESTIONS

Keep frozen (0° F or below) Shelf Life of one year when stored properly.

SERVING SUGGESTIONS

top w/powdered sugar, cinnamon sugar or fruit

PREPARATION & COOKING SUGGESTIONS

Recipe for one 5 pound box Add 67 oz of cold water to full box of funnel cake mix. Mix at low speed for 10 seconds, then high speed for 1 minute until smooth. Do not overbeat Heat vegetable oil or shortening to 400 F in a 9 inch skillet or deep fryer. Oil is ready when a drop of batter floats to the surface and turns brown. Pour batter quickly from a funnel cake pitcher or measuring cup in full circle near edge of fryer. continue pouring in zig zag pattern creating a web design. Do not overfill as batter expands as it cooks. Cook approximately 30 seconds. When edges look brown, turn cake over w tongs. Continue cooking approximately 20 seconds. Remove from oil with tongs, allowing excess oil to drip off. Top with your favorite topping such as powdered sugar, cinnamon sugar, fruit to name a few.

INGREDIENTS

ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FLOIC ACID), SUGAR, NONFAT MILK, LEAVENING (BAKING SODA, SODIUM ACID PYROPHOSPHATE), EGG YOLK, SALT, EGG WHITE, DICALCIUM PHOSPHATE, ARTIFICIAL FLAVOR, SOY FLOUR.

- 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

Peanuts - N

Tree - N

Fish - N

Shellfish - NI

Crustaceans - N

MORE INFORMATION

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NUTRITIONAL ANALYSIS



Calories	360.3	Total Fat	1.1 g	Sodium	395.6 mg
Protein	8.1 g	Trans Fat	0 g	Calcium	
Total Carbohydrates	78.8 g	Saturated Fat	0.4 g	Iron	
Sugars	19.1 g	Added Sugars		Potassium	
Dietary Fiber	1.6 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	15 mg		
Vitamin A (IU)		Vitamin D		Thiamin	
Vitamin A (RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS



KOSHER	YES
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