

HOSPITALITY

122423 - Lemon Cake Mix

Add Water Only (Complete)



MARKETING

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

Nutrition Facts

42 Servings per container

Serving Size 1/3 Cup

Amount Per Serving

Calories 220

% Daily Value*

Total Fat 3.5 g 5%

Saturated Fat 1 g 6%

Trans Fat 0 g

Cholesterol 5 mg 2%

Sodium 350 mg 15%

Total Carbohydrates 43 g 16%

Dietary Fiber 0 g 0%

Total Sugars 23 g

Includes 23 g Added Sugars 46%

Protein 2 g

Vitamin D 0 mcg 0%

Calcium 30 mg 2%

Iron 1.1 mg 6%

Potassium 40 mg 0%

* 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			
71923-65009	122423	10071923650099	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

INGREDIENTS

ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, DEXTROSE, SOYBEAN OIL. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: LEAVENING (BAKING SODA, ALUMINUM SULFATE, SODIUM ALUMINUM PHOSPHATE, DICALCIUM PHOSPHATE), PROPYLENE GLYCOL MONO- AND DIESTERS, MODIFIED CORN STARCH, SALT, MONO AND DIGLYCERIDES, EGG WHITE, EGG YOLK, SOY LECITHIN, NATURAL AND ARTIFICIAL FLAVOR, WHEY, GUAR GUM, SODIUM CASEINATE, PALM OIL, YELLOW 5, SODIUM LAURYL SULFATE, YELLOW 6, CITRIC ACID. CONTAINS A BIOENGINEERED FOOD INGREDIENT"

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PREPARATION & COOKING SUGGESTIONS

5 lb basis 5 Lbs. Mix 5 1/2 Cups (44 oz) Water (70°F to 75°F) 2 1/2 lb basis 2 3/4 Cups (22oz) 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	220	Total Fat	3.5 g	Sodium	350 mg
Protein	2 g	Trans Fat	0 g	Calcium	30 mg
Total Carbohydrates	43 g	Saturated Fat	1 g	Iron	1.1 mg
Sugars	23 g	Added Sugars	23 g	Potassium	40 mg
Dietary Fiber	0 g	Polyunsaturated Fat	0.5 g	Zinc	
Lactose		Monounsaturated Fat	2 g	Phosphorus	
Sucrose		Cholesterol	5 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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