122757 - KR PRO EM YELLOW CAKE

From the #1 recommended foodservice bake mix brand Krusteaz Professional Extra Moist Yellow cake mix combines quality and convenience. Complete and ready to use, all you add is water. Easy mixing in structions apply to all sheet cake varieties so preparation is





MARKETING

Rich buttery vanilla flavor. Enhanced moisture extends shelf life. Cakes cut cleanly and evenly

Nutrition Facts

48 Servings per container

1/3 CUP MIX Serving Size

Amount Per Serving Calories

	% Daily Value*
Total Fat 4 g	5%
Saturated Fat 2 g	10%
Trans Fat 0 g	

0% Cholesterol 0 ma Sodium 270 mg 12% 12% **Total Carbohydrates** 34 g

Dietary Fiber 0 g 0% Total Sugars 20 g

Includes 20 g Added Sugars 40%

Protein 2 g Vitamin D 0 mcg 0% Calcium 10 mg 0% Iron 0.9 ma 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

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack	
732-5758	122757	10041449477029	6/4.5 lbs	

Brand Bra		Brand Owner	GPC Description
	KRUSTEAZ PROFESSIONAL	Continental Mills, Inc.	Baking/Cooking Mixes (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
30 LBR	27 LBR	No	United States	Yes	No

Shipping							
	Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
	9.5625 INH	15.4375 INH	11.25 INH	0.961 FTQ	12x4	546 Days	32 FAH / 90 FAH

ALLERGENS



SERVING SUGGESTIONS



advice.

INGREDIENTS



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'

(門) Milk - MC

(%) Peanuts - 30

(f) Eggs - MC

(1) Tree Nuts - 30

🗞 Soy - C

(SO) Fish - 30

(M) Shellfish - 30

(🎕) Wheat - C Sesame - 30

Sugar, enriched bleached flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), palm and soybean oil, dextrose, Less than 2°/o of:

aluminum sulfate, baking soda, defatted soy flour, food starch-modified, guar gum, monocalcium phosphate, monoglycerides, natural and artificial flavor, polysorbate 60, propylene glycol ester, salt, sodium aluminum phosphate, soy lecithin, xanthan gum, red 40, yellow 5.

HANDLING SUGGESTIONS



Store in a cool, dry place. 546 days shelf life Cool Dry storage (32-95 degree F)

PREPARATION & COOKING SUGGESTIONS



FULL BATCH 4 lb 8 oz (full box) Mix 40 oz (5 cups) Water 16 oz (8) Eggs 8 fl oz (1 cup) Vegetable Oil HALF BATCH 2 lb 4 oz (7 1/2 cups) Mix 20 oz (2 1/2 cups) Water 8 oz (4) Eggs 4 fl oz (1/2 cup) Vegetable Oil BAKING DIRECTIONS 1. Place water, eggs and oil in mixer bowl. Add mix. Using a paddle, mix on low speed 1 minute. 2. Scrape bowl and paddle. Change to medium speed; mix 2 minutes. 3. Scale batter into greased or paper-lined pans. BAKE TIMES: PAN SIZE: Cupcake Pans SCALE: 1 1/2 oz batter CONVECTION: 300°F 15-20 minutes STANDARD: 350°F 18-23 minutes FULL BATCH YIELD: 7 1/2 dozen PAN SIZE: Round Pans SCALE: 22 oz batter CONVECTION: 300°F 25-30 minutes STANDARD: 350°F 30-35 minutes FULL BATCH YIELD: 6, 9-inch layer pans PAN SIZE: Half Sheet Pan SCALE: 4 lb 4oz batter CONVECTION: 300°F 30-35 minutes STANDARD: 350°F 35-40 minutes FULL BATCH YIELD: 2, 16x12x1-inch pans (48, 4x2-inch cuts) PAN SIZE: Full Sheet Pan

MORE INFORMATION



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NUTRITIONAL ANALYSIS

Calories	180
Protein	2 g
Total Carbohydrates	34 g
Sugars	20 g
Dietary Fiber	0 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

4 g
0 g
2 g
20 g
0 mg
0 mcg

Sodium	270 mg
Calcium	10 mg
Iron	0.9 mg
Potassium	40 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

KOSHER Y

YES

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