

KRUSTEAZ

122757 - KRUSTEAZ PROFESSIONAL EXTRA MOIST YELLOW CAKE MIX

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



MARKETING



PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
732-5758	122757	00041449477022	6 x 4.5 LBR

Brand	Brand Owner	GPC Description
KRUSTEAZ	Continental Mills	Baking/Cooking Mixes (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
5 LBR	4.5 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
7.375 INH	2.875 INH	10.625 INH	0.13 FTQ	x	546 Days	32 FAH / 95 FAH

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 - MC
- Peanuts - NI
- Eggs - C
- Tree Nuts - NI
- Soy - C
- Fish - NI
- Wheat - C
- Shellfish - NI
- Sesame - NI

SERVING SUGGESTIONS



Do not eat raw batter. HIGH ALTITUDE: For full batch, add 3 oz (3/4 cup) all-purpose flour. Prepare and bake as directed, adjusting convection oven to 325°F or standard oven to 375°F.

INGREDIENTS



Sugar, enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), palm and soybean oil, dextrose, Less than 2% of: aluminum sulfate, baking soda, food starch-modified, guar gum, monocalcium phosphate, monoglycerides, natural and artificial flavors, polysorbate 60, propylene glycol ester, red 40, salt, sodium aluminum phosphate, soy flour, soy lecithin, xanthan gum, yellow 5.

HANDLING SUGGESTIONS



STORE IN A COOL, DRY PLACE.

PREPARATION & COOKING SUGGESTIONS



FULL BATCH HALF BATCH 4 lb 8 oz (full box) Mix 2 lb 4 oz (7 1/2 cups) Mix 40 oz (5 cups) Water 20 oz (2 1/2 cups) Water 16 oz (8) Eggs 8 oz (4) Eggs 8 fl oz (1 cup) Vegetable Oil 4 fl oz (1/2 cup) Vegetable Oil 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.

MORE INFORMATION





NUTRITIONAL ANALYSIS



Calories	180	Total Fat	4.5 g	Sodium	270 mg
Protein	1 g	Trans Fat	0 g	Calcium	0 mg
Total Carbohydrates	34 g	Saturated Fat	2.5 g	Iron	
Sugars	20 g	Added Sugars		Potassium	
Dietary Fiber	1 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 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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