906820 - 2-Way Chocolate Cake Mix

Add water only (Complete)



MARKETING

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Add water only (Complete). "**365 Days for product performance 60 Days against infestation"

PRODUCT SPECIFICATIONS

Code		Dist Prod Code				GTIN				Calculated Pack		
71923-650		906820				10071923650648				6 / / 5.0 Pound		
Brand	Brand Owner						GPC Description					
HOSPITALITY			Gilster-Mary Lee Food Service					Baking/Cooking Mixes (Shelf Stable)				
Gross Weig	ght	Net We	ight	Case/Catch Weight			ight	С	Country Of Origin		Kosher	Child Nutrition
31.5 LBR	31.5 LBR 30 LBR			No				United States		Yes	No	
Shipping												
Length	Wi	Width He		ght Volume		lume	Tlx	HI	Shelf Life	•	Storage Temp From/To	
17.563 INH	9.68	8 INH 11.688		8 INH	1.151 FTQ		102	x4	365 Days		50 FA	AH / 85 FAH
Traceability Regulation												
Regulation Type Code			Re	gulatory Trad		le Item Regulation Compliant		Regulation Restrictions and Descriptors				

Nutrition Facts

42 Servings per container

Saturated Fat 1.5 g

Serving Size

Amount Per Serving

1/3 Cup

8%

Calories	220
	% Daily Value*
Total Fat 5 g	7%

Trans Fat 0 g

Cholesterol 50 mg

17%

 Sodium 450 mg
 20%

 Total Carbohydrates 40 g
 15%

 Dietary Fiber 1 g
 4%

Dietary Fiber 1 g

Total Sugars 22 g

Includes 21 g Added Sugars

42%

 Protein 3 g

 Vitamin D 0.1 mcg
 0%

 Calcium 230 mg
 20%

 Iron 1.6 mg
 8%

Potassium 130 mg 2%

* 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

HANDLING SUGGESTIONS

DRY

TRACEABILITY_REGULATION

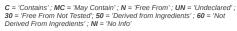


FSMA204

ALLERGENS

NOT_APPLICABLE





Milk - C

Peanuts - N

NOT_COVERED_BY_FTL

(n) Eggs - C

(T) Tree - N

Soybean - C

Fish - N

Wheat - C

Shellfish - N

Sesame - N

(!) Crustaceans - N

! Molluscs - N

INGREDIENTS



SUGAR, ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), COCOA (PROCESSED WITH ALKALI), SOYBEAN OIL, EGG YOLK, LEAVENING (BAKING SODA, ALUMINUM SULFATE, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: NONFAT MILK, WHEY, PROPYLENE GLYCOL MONO- AND DIESTERS, WHOLE EGG, MODIFIED CORN STARCH, SALT, CALCIUM CARBONATE, MONO AND DIGLYCERIDES, SOY LECITHIN, GUAR GUM, SODIUM CASEINATE, PALM OIL, NAUTRAL AND ARTIFICIAL FLAVOR, CITRIC ACID. CONTAINS A BIOENGINEERED FOOD INGREDIENT

906820 - 2-Way Chocolate Cake Mix

Add water only (Complete)

PREPARATION & COOKING SUGGESTIONS



SERVING SUGGESTIONS

1/3 Cup



MORE INFORMATION



Add water only recipe 5lb.s mix 6 cups (48oz) Water Egg & Oil recipe 5 lbs mix 5 1/4 cups (42oz) water (70 - 75°F) 6 whole eggs 3/4 cup (6oz) Vegetable Oil 1. Pour 1/2 total water into mixing bowl. (When making Oil & Egg recipe add total Oil & Eggs). 2. Add total amount of mix. Using paddle, mix on low speed just to moisten, then 2 minutes on medium speed.* 3. Add remaining 1/2 water gradually while mixing on low speed* for 1 minute scrape bowl and paddle. 4. mix batter on low speed * 2 minutes. 5. Full Batch: Use all batter for 1 full sheet pan (18 x 26"). Half Batch: Use all batter for 1 half sheet pan (13 x 18") 6. Bake at 350°F for 25 to 30 minutes in a standard oven ** (For convection oven bake at 300°F for 20 to 25 minutes). *Low speed is #1 on a 3 speed mixer and #2 on a 4 speed mixer, medium speed is #2 on 3 speed mixer and #3 on a 4 speed mixer. **Baking time may vary depending on 0...

NUTRITIONAL ANALYSIS



Calories	220
Protein	3 g
Total Carbohydrates	40 g
Sugars	22 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	5 g
Trans Fat	0 g
Saturated Fat	1.5 g
Added Sugars	21 g
Polyunsaturated Fat	1 g
Monounsaturated Fat	2.5 g
Cholesterol	50 mg
Vitamin D	0.1 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	450 mg
Calcium	230 mg
Iron	1.6 mg
Potassium	130 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



TRANS_FAT	FREE_FROM
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KOSHER	YES