

## PRODUCT SPECIFICATIONS

| Code | Dist Prod Code |  | GTIN | Calculated Pack |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| 71923-65064 | 906820 |  | 10071923650648 | $6 / / 5.0$ 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 | TIxHI | Shelf Life | Storage Temp From/To |  |
| 17.563 INH | 9.688 INH | 11.688 INH | 1.151 FTQ | $10 \times 4$ | 365 Days | 50 FAH / 85 FAH |  |

## ALLERGENS

$\boldsymbol{C}=$ 'Contains'; MC = 'May Contain'; $\boldsymbol{N}=$ = 'Free From'; UN = 'Undeclared'; $30=$ 'Free From Not Tested'; $\mathbf{5 0}=$ 'Derived from Ingredients'; $\mathbf{6 0}=$ 'Not Derived From Ingredients' ; NI = 'No Info'
(®) Milk - C
(3) Peanuts - N
(1) Eggs - C
(510) Tree Nuts - N
(8) Soy-C
(8)Fish - N
Wheat-C
(118) Shellfish - N
(00) Sesame - N

## SERVING SUGGESTIONS

1/3 Cup

HANDLING SUGGESTIONS

## DRY

MORE INFORMATION

## PREPARATION \& COOKING SUGGESTIONS

Add water only recipe $5 \mathrm{lb} . \mathrm{s}$ mix 6 cups (48oz) Water Egg \& Oil recipe 5 lbs mix $51 / 4$ cups ( 42 oz ) water $\left(70-75^{\circ} \mathrm{F}\right.$ ) 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 ( $18 \times 26$ "). Half Batch: Use all batter for 1 half sheet pan ( $13 \times 18^{\prime \prime}$ ) 6 . Bake at $350^{\circ} \mathrm{F}$ for 25 to 30 minutes in a standard oven ** (For convection oven bake at $300^{\circ} \mathrm{F}$ 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 oven and oven load.

## Nutrition Facts

| 42 Servings per container |  |
| :--- | ---: |
| Serving Size | $\mathbf{1 / 3}$ Cup |
| Amount Per Serving |  |
| Calories | \% Daily Value* |
|  | $\mathbf{7 \%}$ |
| Total Fat 5 g | $\mathbf{8 \%}$ |
| Saturated Fat 1.5 g |  |
| Trans Fat 0 g | $\mathbf{1 7 \%}$ |
| Cholesterol 50 mg | $\mathbf{2 2 \%}$ |
| Sodium 510 mg | $\mathbf{1 4 \%}$ |
| Total Carbohydrates 40 g | $\mathbf{4 \%}$ |
| Dietary Fiber 1 g |  |
| Total Sugars 22 g | $\mathbf{4 2 \%}$ |
| Includes 21 g Added Sugars |  |

## Protein 3 g

| Vitamin D 0.1 mcg | $0 \%$ |
| :--- | :---: |
| Calcium 230 mg | $20 \%$ |
| Iron 1.6 mg | $8 \%$ |
| Potassium 120 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 advice

## 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

| 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 | 510 mg |
| ---: | :--- |
| Calcium | 230 mg |
| Iron | 1.6 mg |
| Potassium | 120 mg |
| Zinc |  |
| Phosphorus |  |
| Thiamin |  |
| Niacin |  |
| Riboflavin |  |
| Vitamin B-12 |  |
| Nitrates |  |

NUTRITIONAL CLAIMS

## TRANS_FAT <br> FREE_FROM

KOSHER
YES

