

# 906820 - 2-Way Chocolate Cake Mix

Add water only (Complete)



### MARKETING

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

### 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	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

### 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
- Soy - C
- Wheat - C
- Sesame - N
- Peanuts - N
- Tree Nuts - N
- Fish - N
- Shellfish - N

### HANDLING SUGGESTIONS

DRY

### MORE INFORMATION

### SERVING SUGGESTIONS

1/3 Cup

### PREPARATION & COOKING SUGGESTIONS

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 oven and oven load. ...

## Nutrition Facts

42 Servings per container

**Serving Size** 1/3 Cup

**Amount Per Serving**  
**Calories** 220

	% Daily Value*
<b>Total Fat</b> 5 g	<b>7%</b>
Saturated Fat 1.5 g	<b>8%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 50 mg	<b>17%</b>
<b>Sodium</b> 510 mg	<b>22%</b>
<b>Total Carbohydrates</b> 40 g	<b>14%</b>
Dietary Fiber 1 g	<b>4%</b>
Total Sugars 22 g	
Includes 21 g Added Sugars	<b>42%</b>

### 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



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	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	FREE_FROM
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KOSHER	YES
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