906830 - KR PRO EM WHITE CAKE

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



MARKETING

W=

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

PRODUCT SPECIFICATIONS



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
30 LBR	27 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.4375 INH	9.5625 INH	11.25 INH	0.9611 FTQ	12x4	546 Days	32 FAH / 90 FAH

Nutrition Facts

48 Servings per container

Serving Size 1/3 cup mix

Amount Per Serving Calories

180

	% Daily Value*
Total Fat 4 g	5%
Saturated Fat 2 g	10%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 260 mg	11%
Total Carbohydrates 34 g	12%
Dietary Fiber 1 g	2%
Total Sugars 20 g	
Includes 20 g Added Sugars	40%
Protein 2 g	

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

HANDLING SUGGESTIONS



SERVING SUGGESTIONS



Э

PREPARATION & COOKING SUGGESTIONS

Vitamin D 0 mcg

Calcium 10 mg

Iron 0.9 ma



0%

0%

6%

STORE IN A COOL, DRY PLACE. 546 days shelf life Cool Dry storage (32-95 degree F)

1/3 cup mix

FULL BATCH HALF BATCH 4 lb 8 oz (full box) Mix 2 lb 4 oz (8 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. BAKING DIRECTIONS Cupcake Pans: Preheat oven (300F for a convection oven, 350F for a standard oven). Pour 1 1/2 oz of batter into each tin. For a convection oven, bake for 15 to 20 minutes. For a standard oven, bake for 15 to 20 minutes. For a standard oven). Pour 22 oz of batter into each pan. For a convection oven, bake for 25 to 30 minutes. For a standard oven), bake for 25 to 30 minutes. For a standard oven, bake for 30 to 35 minutes. Half Sheet Pan (2, 16x12x1-inch): Preheat oven (300F for a convection oven,...

INGREDIENTS



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, artificial flavor, ascorbic acid, baking soda, defatted soy flour, food starchmodified, guar gum, monocalcium phosphate, monoglycerides, polysorbate 60, propylene glycol ester, salt, sodium aluminum phosphate, soy lecithin, xanthan gum.

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



(Eggs - MC















MORE INFORMATION



906830 - KR PRO EM WHITE CAKE

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

NUTRITIONAL ANALYSIS

Calories	180
Protein	2 g
Total Carbohydrates	34 g
Sugars	20 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	4 g
Trans Fat	0 g
Saturated Fat	2 g
Added Sugars	20 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	0 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	260 mg
Calcium	10 mg
Iron	0.9 mg
Potassium	40 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS

KOSHER YES

MORE IMAGES





