

122484 - Gold Medal Cake Mix Pound Cake (6 ct) 5 lb

Rely on Gold Medal cake mixes for superior quality to make your desserts extra special—and keep your patrons coming back for more. This pound cake mix with traditional buttery flavor in an easy, "just add water" format, produces consistent, scratch-like taste and superior results every time. Available in a cost-effective, 5 lb bulk format for smaller operations.



MARKETING

Pound cake mix with traditional buttery flavor in an easy, just add water format, produces consistent, scratch like taste and superior results every time. Available in cost effective, 5 pound bulk format.. High ratio sugar formula means Gold Medal cakes are moist and tender, from the first to the final slice. Highly tolerant formulas forgive minor preparation errors and eliminate waste. Contains no artificial colors and no artificial flavors. Highly tolerant formulas forgive minor preparation errors and eliminate waste

PRODUCT SPECIFICATIONS

Code	Dist Prod Code	GTIN	Calculated Pack
11162000	122484	10016000111629	6/5 LB

Brand	Brand Owner	GPC Description
General Mills	GENERAL MILLS SALES INC.	Baking/Cooking Mixes (Shelf Stable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
34.100 LBR	30.00 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
15.680 INH	11.750 INH	10.000 INH	1.06600 FTQ	10x5	372 Days	32 FAH / 95 FAH

HANDLING SUGGESTIONS

Cake Mix is not ready-to-eat and must be thoroughly cooked before eating. To prevent illness from naturally occurring bacteria in wheat flour, do not eat raw batter; wash hands and surfaces after handling.

SERVING SUGGESTIONS

1/3 Cup Mix (71g) 1 Inch Slice Prepared

INGREDIENTS

SUGAR, ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), PALM OIL, CORN SYRUP SOLIDS. CONTAINS 2% OR LESS OF: EGG YOLK WITH SODIUM SILICOALUMINATE, EGGS WITH SODIUM SILICOALUMINATE, EGG WHITE, SALT, LEAVENING (BAKING SODA, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), WHEY PROTEIN CONCENTRATE, PROPYLENE GLYCOL MONO AND DIESTERS, XANTHAN GUM, MONO AND DIGLYCERIDES, SOY LECITHIN, WHEY, NATURAL FLAVOR, ANNATTO AND TURMERIC EXTRACT COLOR, NONFAT MILK, DEFATTED SOY FLOUR.

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
- Soybean - C
- Wheat - C
- Sesame - 30
- Pine Nuts - 30
- Cashews - 30
- Macadamia Nuts - 30
- Coconuts - 30
- Peanuts - 30
- Tree - 30
- Fish - 30
- Shellfish - NI
- Crustaceans - 30
- Almonds - 30
- Hazelnuts - 30
- Chestnuts - 30
- Pecan Nuts - 30

Nutrition Facts

192 Servings per container	
Serving Size 1/3 cup mix 1 inch slice prepared	
Amount Per Serving	
Calories	330
% Daily Value*	
Total Fat 13	16%
Saturated Fat 6 g	32%
Trans Fat 0 g	
Cholesterol 55 mg	18%
Sodium 280 mg	12%
Total Carbohydrates 50 g	18%
Dietary Fiber 1 g	2%
Total Sugars 29 g	
Includes 29 g Added Sugars	58%

Protein 4 g	
Vitamin D	%
Calcium 30 mg	2%
Iron 1.5 mg	8%
Potassium	%

* 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.

PREPARATION & COOKING SUGGESTIONS

YIELD PAN SIZE NO. OF SERVING FULL HALF CAKES SIZE BATCH BATCH Large loaf pan 4 1 inch slice 32 16 (9 x 4 ½ x 2 2/3) Small loaf pan 8 1 inch slice 32 16 (7 1/2 x 3 1/2 x 2 ¼) INGREDIENTS COOL WATER (APPROX 72°F) MIX FULL BATCH HALF BATCH FULL BATCH HALF BATCH 4 CUPS 2 CUPS FULL BOX 9 CUPS (2 LB) (1 LB) (5LB) (2 LB 8 OZ) MIXING DIRECTIONS MACHINE MIXING 1. POUR ½ total water into mixer bowl. 2. ADD total amount of cake mix. Mix using a paddle attachment on medium speed for 2 minutes. 3. ADD remaining ½ water gradually while mixing on low speed. Stop mixer. Scrape bowl and paddle. 4. MIX batter on low speed for 2 minutes. DO NOT OVERMIX. SCALING/PAN PREPARATION Deposit batter into greased and floured or greased and paper-lined pans using the following scaling guide. PAN SIZE RECIPE Large loaf pan 1 lb 9 oz (9 x 4 ½ x 2 2/3) Small loaf pan 14 oz (7 1/2 x 3 ½ x 2¼) BAKING OVEN ...

MORE INFORMATION

⚠ Brazil Nuts - 30

⚠ Pistachios - 30

⚠ Walnuts - 30

⚠ Molluscs - 30

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NUTRITIONAL ANALYSIS



Calories	330
Protein	4 g
Total Carbohydrates	50 g
Sugars	29 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	13
Trans Fat	0 g
Saturated Fat	6 g
Added Sugars	29 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	55 mg
Vitamin D	
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	280 mg
Calcium	30 mg
Iron	1.5 mg
Potassium	
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



ARTIFICIAL_SWEETENERS	FREE_FROM	PARTIALLY_HYDROGENATED_VEGETABLE_OIL	FREE_FROM	ARTIFICIAL_FLAVOUR	FREE_FROM
TRANS_FAT	FREE_FROM				
KOSHER	YES	HIGH_FRUCTOSE_CORN_SYRUP	FREE_FROM	VEGETARIAN	YES

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