122673 - Gold Medal(TM) Cake Mix Yellow 5 lb

Gold Medal(TM) yellow cake mix in an easy, "just add water" format. High ratio formula means cakes are tender and moist, every time, with traditional, buttery vanilla



MARKETING

Just-add water formula that produces a rich, butter vanilla flavor. Available in costeffective, 5 lb bulk format.. Reduces waste with exceptional after bake hold times. Consistently delivers maximum moisture and tenderness!. Versatile mix allows for a variety of creations with just one box, you can bake signature creations from cupcakes to cake pops.

PRODUCT SPECIFICATIONS

Nobel Stem ethions												
Code Dist Prod Code			e	GTIN				Calculated Pack				
11152000 122673			673	10016000111520				6/5 LB				
Brand			Brand Owner					GPC Description				
Gold Medal			GENERAL MILLS SALES INC.					Baking/Cooking Mixes (Shelf Stable)				
Gross Wei	Gross Weight Ne		Weight	Case	Case/Catch Weigh			ountry Of	Origin	Kosher	Child Nutrition	
34.100 LBF	34.100 LBR 30		00 LBR		No			United States		Yes	No	
	Shipping											
Length	Length Width		Hei	Height Volu		ne	TIxH	Shelf	Life	Storage Temp From/To		
15.680 INH	11.7	.750 INH 10.000 INH		1.06600	FTQ	10x5	372 D	372 Days		32 FAH / 95 FAH		
Traceability Regulation												
Regulation Type			Regula	tory	Trade Item F			Regulation		Regulation Restrictions and		
Code			Act	Act		Compliant		Descriptors				
N/A			N/A		N/A		I/A			N/A		

Nutrition Facts

252 Servings per container

Serving Size 1/3 cup mix

Amount Per Serving Solorios

Calories	200
	% Daily Value*
Total Fat 6	7%
Saturated Fat 3 g	15%
Trans Fat 0 g	
Cholesterol 10 mg	4%
Sodium 340 mg	15%
Total Carbohydrates 41 g	15%
Dietary Fiber 1 g	2%
Total Sugars 23 g	
Includes 23 g Added Sugars	46%
Protein 3 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 1.1 mg	6%
Potassium 0 mg	0%

^t 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



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.

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'

(門) Milk - C

(Peanuts - 30

(()) Eggs - C

(്റ്റ്) Tree - 30

🗞) Soybean - C

(x) Fish - 30

🛞 Wheat - C

(%) Sesame - 30

Shellfish - NI

!) Pine Nuts - 30

Almonds - 30

Crustaceans - 30

Cashews - 30

Hazelnuts - 30

Macadamia Nuts -

Chestnuts - 30

(!) Coconuts - 30

Pecan Nuts - 30

! Brazil Nuts - 30

Pistachios - 30

Walnuts - 30

Molluscs - 30

INGREDIENTS



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

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PREPARATION & COOKING SUGGESTIONS



SERVING SUGGESTIONS

1/3 cup of mix



MORE INFORMATION



YIELD PAN SIZE NO. OF SERVING FULL HALF CAKES SIZE BATCH BATCH Full Sheet 1 6 x 7 cut 42 NA Full Sheet 1 8 x 8 cut 64 NA 9" round 7 1/2 cut 56 28 8" round 8 1/2 cut 48 24 Cupcakes No. 20 Scoop 80 40 (1 1/2 oz) INGREDIENTS COOL WATER (APPROX 72°F) MIX FULL BATCH HALF BATCH FULL BATCH HALF BATCH 6 CUPS 3 CUPS FULL BOX 8 1/2 CUPS (3 LB) (1 LB 8 OZ) (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

NUTRITIONAL ANALYSIS

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Calories	230
Protein	3 g
Total Carbohydrates	41 g
Sugars	23 g
Dietary Fiber	1 g
Lactose	
Sucrose	
Vitamin A (IU)	
Vitamin A (RE)	
Vitamin C	
Magnesium	
Monosodium	

Total Fat	6
Trans Fat	0 g
Saturated Fat	3 g
Added Sugars	23 g
Polyunsaturated Fat	
Monounsaturated Fat	
Cholesterol	10 mg
Vitamin D	0 mcg
Vitamin E	
Folate	
Vitamin B-6	
Sulphites	

Sodium	340 mg
Calcium	0 mg
Iron	1.1 mg
Potassium	0 mg
Zinc	
Phosphorus	
Thiamin	
Niacin	
Riboflavin	
Vitamin B-12	
Nitrates	

NUTRITIONAL CLAIMS



ARTIFICIAL_FLAVOUR	FREE_FROM	TRANS_FAT	FREE_FROM	CHOLESTEROL	LOW
HIGH_FRUCTOSE_CORN_SYRUP	FREE_FROM	ARTIFICIAL_COLOUR	FREE_FROM	ARTIFICIAL_SWEETENERS	FREE_FROM
PARTIALLY_HYDROGENATED_VEGETABLE_OIL	FREE_FROM	KOSHER	YES	VEGETARIAN	YES

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