



2-Way Devils Food Cake Mix

Devils Food Cake

Product Last Saved Date:08 February 2016

Nutrition Facts

Serving Size: 54 GRM

Number of Servings per Package: 252

Amount Per Serving

Calories: 220

Calories from Fat: 45

% Daily Value*

Total Fat 5 g 8%

Saturated Fat 1.5 g 6%

Trans Fat 0 g

Cholesterol 35 mg 12%

Sodium 530 mg 23%

Total Carbohydrate 39 g 13%

Dietary Fiber 1 g 4%

Sugars 21 g

Protein 4 g

	Per Srv		Per Srv
Vitamin A	0%	Vitamin C	0%
Calcium	20%	Iron	10%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat. Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram

Fat 9 Carbohydrate 4 Protein 4

Product Specifications:

Man Prod Code	Dist Prod Code	GTIN	Pack	Pack Description
71923-65808	383521	10071923658088	6 X 5 LB	

Brand	Brand Owner	GPC Description
HOSPITALITY	GILSTER-MARY LEE CORP.	Baking/Cooking Mixes (Shelf Stable)

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
31.5 LBR	30 LBR	USA	Yes	No

Shipping Information

Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
17.63 INH	9.69 INH	11.56 INH	1.1429 FTQ	10x4	365 Days	50 FAH / 85 FAH

Ingredients :

ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, COCOA (PROCESSED WITH ALKALI), SOYBEAN OIL, EGG YOLK, EMULSIFIER (PROPYLENE GLYCOL MONO AND DIESTERS, MONO- AND DIGLYCERIDES, SOY LECITHIN), NONFAT MILK, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE, ALUMINUM SULFATE, MONOCALCIUM PHOSPHATE), CONTAINS 2% OR LESS OF: WHEY, EGG WHITE, MODIFIED CORN STARCH, SALT, CALCIUM CARBONATE, SOY LECITHIN, GUAR GUM, MALTODEXTRIN, ARTIFICIAL FLAVOR, PARTIALLY HYDROGENATED SOYBEAN OIL, PRESERVATIVE (BHT, CITRIC ACID)* CONTAINS WHEAT, SOY, MILK, EGG

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 Provided'):

Eggs - C	Milk - C	Peanuts - MC
Soy - C	Wheat - C	TreeNuts - MC
Fish - N	Crustacean - N	

Handling Suggestions :

50° to 85° F with a target temperature of 70° with humidity under 50%

Benefits :

AWO baking mix; moist, great flavor; Good Source of Calcium; TRANS FAT FREE

Serving Suggestions :

1/3 cup

Prep & Cooking Suggestions :

For 5 lb. Basis: Water Recipe: 6 cups (48 ozs.) Water (70° to 75°F.), 5 lbs. mix. Egg & Oil Recipe: 5-1/4 cups (42 ozs.) Water (70° to 75°F.), 6 eggs, 3/4 cup (6 ozs.) Vegetable Oil, 5 lbs. Mix. 1. Pour 1/3 total water into mixing bowl. (When making oil & egg recipe add total oil & eggs). 2. Add total amount of mix. Mix, using paddle, 3 minutes on low speed, then 2 minutes on medium speed*. 3. Add remaining 2/3 water gradually while mixing on low speed* for 1 minute. Scrape bowl and paddle. 4. Mix batter on low speed* 3 minutes. 5. Full Batch. Use all batter for 1 full sheet pan (18"x26"). Half Batch: Use all batter for 1 half sheet pan (13"x18") 6. Bake at 350°F. for 30 to 35 minutes in a standard oven**. (For convection oven bake at 300°F. for 25 to 30 minutes) *Low speed is #1 on 3 speed mixer and #2 on a 4 speed mixer, medium is #2 on a 3 speed mixer and #3 on a 4 speed mixer. Yield: 5 lbs. of cake mix will make one 18"x26" inch sheet cake.

More Information :

Wheat, Soy, Milk, Egg