#### **HOSPITALITY** 383828 - Mix Cake Yellow

Add Water Only Mix (Complete) or Add Eggs and Oil





#### \* Benefits

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

#### Ingredients

ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, SOYBEAN OIL, NONFAT MILK, WHOLE EGG, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: LEAVENING (BAKING SODA, ALUMINUM SULFATE, SODIUM ALUMINUM PHOSPHATE), DEXTROSE, PROPYLENE GLYCOL MONO- AND DIESTERS, EGG YOLK, WHEY, SALT, CALCIUM CARBONATE, MONO AND DIGLYCERIDES, MODIFIED CORN STARCH, MONOGLYCERIDES, ARTIFICIAL FLAVOR, GUAR GUM, SOY LECITHIN, WHEAT STARCH, YELLOW 5, YELLOW 6, CITRIC ACID

A Allergens

#### **Contains:**











#### crustaceans shellfish mollusks fish (5) peanuts (6) sesame (6) tree nuts

# **Nutrition Facts**

Servings per Container 42 1/3cup (54g) Serving size

#### Amount per serving Calories

220

Calories	220
% Da	aily Value*
Total Fat 5g	6%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 370mg	16%
Total Carbohydrate 41g	14%
Dietary Fiber 0g	0%
Total Sugars 23g	
Includes 22gAdded Sugars	44%
<b>Protein</b> 3g	
Vitamin D 0.1µg	0%
Calcium 23mg	1%
Iron 1.1mg	6%
Potassium 70mg	1%

\* The % Daily Value (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.

#### Handling Suggestions

DRY

#### Serving Suggestions

1/3 Cup

## Prep & Cooking Suggestions

Add water only recipe 5lbs mix 5 1/2 cups (44oz) Water Egg & Oil recipe 5 lbs mix 4 3/4 cups (38oz) water (70 - 75Å\*F) 6 whole eggs 3/4 cup (6oz) Vegetable Oil Add water only recipe 2 1/2lbs mix 2 3/4 cups (22oz) Water Egg & Oil recipe 2 1/2 lbs mix 2 1/3 cups (19oz) water (70 - 75Å\*F) 3 whole eggs 6 fbsp (3oz) 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 15°). Half Batch: Use all batter for 1 half sheet pan (13 x 15°) 6. Bake at 350Å\*F for 20 to 30 minutes in a standard oven \*\* For convection oven bake at 300Å\*F for 20 to 25 minutes). \*Low speed is #1 on a 3

# **Product Specifications**

Brand	Manufacturer	Product Category	
HOSPITALITY	GILSTER-MARY LEE CORP	Cake Mix	

MFG #	SPC #	GTIN	Pack	Pack Desc.
71923-65803	383828	10071923658033	6	6/5#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
31.5lb	30lb	USA	Yes	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
17.56in	9.69in	11.69in	1.15ft3	10x4	365DAYS	50°F / 85°F





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### Nutrition Analysis - By Serving

Calories	220kcal	Total Fat	5g	Sodium	370mg
Protein	3g	Trans Fats	0g	Calcium	23mg
Total Carbohydrates•••	41g	Saturated Fat	1.5g	Iron	1.1mg
Sugars	23g	Added Sugars	22g	Potassium	70mg
Dietary Fiber	0g	Polyunsaturated Fat	1g	Zinc	
Lactose		Monounsaturated Fat	2.5g	Phosphorus	
Sucrose		Cholesterol	40mg		
Vitamin A(IU)•		Vitamin D	0.1µg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

# Additional Images











