



Mix, Cake, Yellow 2-Way

Product Details:

Item Number: 614905
Pack Size: 6/5 lb.
Serving Per Case: 250
Net Weight: 30 lbs.
Kosher: Yes
Meal Contribution:
Class: Always Available
Shelf Life: 365 Days
Temperature Class: Dry
Cook State: Uncooked
GTIN-12 UPC: 0 71923 65803 6
GTIN-14: 10071923658033

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

Allergen Statement:

Egg, Milk, Soy, Wheat

Benefits and Suggested Use:

Add Water Only (Complete) or Add Eggs and Oil

Nutrition Facts

This is a representation of the nutritional label. The nutritional label on the product may vary.

Serving Size 1.92 oz. (1/3 Cup Dry)

Amount Per Serving
Calories 220

	% Daily Value *
Total Fat 5g	6%
Saturated Fat 1.5g	7%
Trans Fat 0g	
Cholesterol 40mg	13%
Sodium 370mg	16%
Total Carbohydrate 41g	15%
Dietary Fiber 0g	0%
Total Sugars 23g	
Incl. Added Sugars 22g	44%

Protein 3g	—
Vitamin D	0%
Calcium	20%
Iron	6%
Potassium	0%

* The % Daily Value 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.

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Preparation and Additional Information:

Instructions for Preparation and Cooking:

Add Water Only Recipe

5 lbs. Mix

5 1/2 Cups (44 oz.) Water

Egg & Oil Recipe

5 lbs. Mix

4 3/4 Cups (38 oz.) Water (70-75 F)

6 Whole Eggs

3/4 Cup (6 oz.) 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 26 inch). Half Batch: Use all batter for 1 half sheet pan (13 X 18 inch).
6. Bake at 350°F. for 25 to 30 minutes in a standard oven.** (For convection oven bake at 300°F. for 20 to 25 minutes).

*Low Speed is #1 on a 3 speed mixer and #2 on a 4 speed mixer, medium speed is #2 on 3 speed mixer and #3 on a 4 speed mixer.

**Baking time may vary depending on oven and oven load.

Yield: 5 lbs. of cake mix will make one 18 X 26 inch sheet cake.

Logistics Information:

Gross Weight: 31.5 lbs

Case Dimensions: 17.63 X 9.69 X 11.56

Pallet Count: 40

Cube: 1.143

Block and Tier: 10 and 4

The information provided above is, to the knowledge of National Food Group, true and accurate based on information provided to National Food Group; provided that National Food Group does not make any express or implied warranties with respect to any such information shall have no liability for any inaccuracies contained in any such information.

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