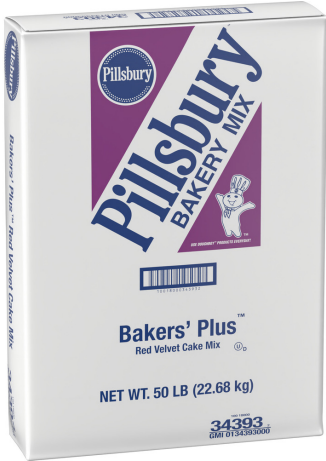




PILLSBURY

059465 - Mix Cake Red Velvet Bakers Plus S/O

Bakers Plus red velvet cake mix that wont crack or crumble, so your cakes will be easier to produce with less scrap. It stands up beautifully to excessive handling for elaborate decoration. Use this versatile Pillsbury mix to create everything from cupcakes to layer and sheet cakes. In fact, our mix is so versatile it can be used to make cobblers, cookies, and dessert bars too! Available in a cost-effective, 50 lb bulk format for larger operations.



Nutrition Facts

Servings per Container 226
Serving size 100g

Amount per serving
Calories 418.32

		% Daily Value*
Total Fat	11.28g	%
Saturated Fat	4.66g	23%
Trans Fat	0.11g	
Cholesterol	49.52mg	17%
Sodium	862.88mg	38%
Total Carbohydrate	71.74g	26%
Dietary Fiber	1.46g	5%
Total Sugars	40.44g	
Includes	39.9g Added Sugar	80%
Protein	7.46g	
Vitamin D	0.24mcg	1%
Calcium	203.9mg	16%
Iron	2.75mg	15%
Potassium	129.88mg	3%

* 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.

✳ Benefits

Bakers Plus red velvet mix wont crack or crumble, so your cakes will be easier to produce with less scrap. It stands up beautifully to excessive handling for elaborate decoration. Available in 1 - 50 lb bulk baking mix for larger operations. Use this mix to create everything from cupcakes to layer and sheet cakes. Versatile enough to be used to make cobblers, cookies, and dessert bars too! High ratio mix results in superior moisture, excellent shelf life, and tolerant to freezing. This mix delivers consistent quality and reduces costly baking errors.

Ingredients

SUGAR, ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, PALM OIL, EGG WHITE, EGGS WITH SILICOALUMINATE, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), DEXTROSE, COCOA PROCESSED WITH ALKALI, MODIFIED CORN STARCH, PROPYLENE GLYCOL MONO AND DIESTERS, SALT, SORBITAN MONOSTEARATE, NONFAT MILK, DICALCIUM PHOSPHATE, TETRASODIUM PYROPHOSPHATE, XANTHAN GUM, SODIUM STEAROYL LACTYLATE, POLYSORBATE 60, MONO AND DIGLYCERIDES, CALCIUM ACETATE, GUAR GUM, RED 40, CELLULOSE GUM, NATURAL AND ARTIFICIAL FLAVOR, SOY FLOUR.

⚠ Allergens

Contains:
eggs milk soy wheat

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. Keep in a cool, dry place.

Serving Suggestions

Use this versatile mix to create everything from cupcakes to layer and sheet cakes. In fact, our mix is so versatile it can be used to make cobblers, cookies, and dessert bars.

Prep & Cooking Suggestions

1. Scale water and cake mix into mixer. Mix 3 minutes at slow speed, scrape down.
2. Add water in slow speed and mix until smooth, about 1 minute, scrape down.
3. Add water and oil in slow speed and mix until smooth, about 1 minute, scrape down.
Mix 2 minutes at slow speed.
SMALL BATCH
Cake Mix 10 lb.
Water 2 lb. 7 oz.
Vegetable Oil 2 lb.
LARGE BATCH
Cake Mix 50 lb.
Water 12 lb. 4 oz.
Vegetable Oil 10 lb.
6 lb.
Butter Temperature: 68 - 72 F.
Specific Gravity: 0.78-0.88
Bake Temperature: Standard Ovens: 350 F. Rack Oven: 325F.
Scale: 14 oz. - 15 oz. per 8" round pan.
Bake Time for 8" round pans: Standard Ovens: 24-28 minutes. Rack Oven: 20-24 minutes.
These directions are a guide only. Individual shop conditions or finished product standards may require some adjustments.

📄 Product Specifications

Brand	Manufacturer
PILLSBURY	GENERAL MILLS, INC.

MFG #	SPC #	GTIN	Pack	Pack Desc.
134393000	059465	10018000343932	1	1/50#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
51lb	50lb	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TLxHl	Shelf Life	Storage Temp From/To
25in	4.5in	16.7in	1.09ft3	5x10	0DAYS	40°F / 111°F



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Nutrition Analysis - By Serving

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Protein	7.46	Trans Fats	0.11g	Calcium	203.9mg
Total Carbohydrates...	71.74g	Saturated Fat	4.66g	Iron	2.75mg
Sugars	40.44g	Added Sugars	39.9g	Potassium	129.88mg
Dietary Fiber	1.46g	Polyunsaturated Fat	0g	Zinc	0
Lactose		Monounsaturated Fat	0g	Phosphorus	
Sucrose		Cholesterol	49.52mg		
Vitamin A(IU)•	0	Vitamin D	0.24mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

