

GOLD MEDAL

060251 - Mix Dessert Lemon Bar & Crust

This Gold Medal(TM) lemon bar mix is an easy, "just add water format" which produces a rich, shortbread crust with a tart, sweet lemon filling. Includes separate box for crust mix. Available in cost-effective, 5 lb bulk format for smaller operations. Increase incremental sales with Gold Medal(TM)!





* Benefits

This Gold Medal(TM0 lemon bar mix is an easy, just add water format produces a rich, shortbread crust

with a tart, sweet lemon filling. Includes separate box for crust mix.

Available in cost effective, 5 pound bulk format.

Highly tolerant formulas forgive minor preparation errors and eliminate waste while "add water only" means minimal skill labor is required.

Add variety to your menu with unique bar flavors from Gold Medal.

Ingredients

CRUST: ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), PALM OIL, SUGAR, DEXTROSE, SALT, NATURAL FLAVOR, WHEY, ANNATTO AND TURMERIC EXTRACT COLOR, SOY FLOUR, EGG. FILLING: SUGAR, EGGS WITH SODIUM SILICOALUMINATE, ENRICHED FLOUR BLEACHED SILICOALUMINATE, ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WHEAT STARCH, SOYBEAN OIL. CONTAINS 2% OR LESS OF: MODIFIED CORN STARCH, DRIED CORN SYRUP, CITRIC ACID, EGG YOLK WITH SODIUM SILICOALUMINATE, LEMON JUICE SOLIDS, SALT, BAKING SODA, NATURAL AND ARTIFICIAL FLAVOR, NONFAT MILK, SOY FLOUR.

Allergens

Contains:







Nutrition Facts

Servings per Container 360 Serving size 2tbspfilling&11/2tbspcrust (31g)

Amount per serving Calories

140

Outorics	170
% Dai	ly Value*
Total Fat 3.5g	5%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 85mg	4%
Total Carbohydrate 25g	9%
Dietary Fiber 0g	0%
Total Sugars 17g	
Includes 17g Added Sugar	34%
Protein 1g	_
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0.5mg	3%
Potassium 0mg	0%

* 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

Keep in a dry cool place. Bar Mix is not ready-toeat and must be thoroughly cooked before eating. To prevent illness from naturally occurring bacteria in wheat flour, do not eat raw crust or filling; wash hands and surfaces after handling.

Serving Suggestions

2 Tbsp Filling; 1 1/2 Tbsp Crust (31g Mix)

Prep & Cooking Suggestions

Just add water. Two stage mix with 2 minutes of mixing time. Total amount of crust mix pressed down into greased sheet pan; lemon filling poured evenly over crust. Bake time 36-41 minutes in 300 degrees F convection oven. See package for complete mixing and baking instructions. Standard directions will produce 64 bars per box when full sheet pan is cut in 8x8 configuration.

Product Specifications

Brand	Manufacturer		
GOLD MEDAL	GENERAL MILLS, INC.		

MFG #	SPC #	GTIN	Pack	Pack Desc.
11240000	060251	10016000112404	6	6/4.1#

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
25.5lb	24.6lb	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
15.7in	9.9in	11.9in	1.07ft3	10x4	0DAYS	40°F / 111°F





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Nutrition Analysis - By Serving

Calories	140	Total Fat	3.5g	Sodium	85mg
Protein	1	Trans Fats	0g	Calcium	0mg
Total Carbohydrates	25g	Saturated Fat	1.5g	Iron	0.5mg
Sugars	17g	Added Sugars	17g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat	0g	Zinc	0
Lactose		Monounsaturated Fat	0g	Phosphorus	
Sucrose		Cholesterol	25mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images













