



HOSPITALITY
22177600 - **Gingerbread Cake Mix**
Add Water Only (Complete)



✱ 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, VEGETABLE SHORTENING (CONTAINS ONE OR MORE OF THE FOLLOWING: CANOLA AND/OR PALM OIL), MOLASSES. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: LEAVENING (BAKING SODA, MONOCALCIUM PHOSPHATE, ALUMINUM SULFATE, SODIUM ALUMINUM PHOSPHATE), MODIFIED CORN STARCH, SALT, EGG YOLK, SPICE, SOY FLOUR, WHEAT STARCH, CINNAMON, MONOGLYCERIDES, EGG WHITE, SOY LECITHIN, WHEY, SODIUM CASEINATE, PALM OIL, SODIUM LAURYL SULFATE.

CONTAINS A BIOENGINEERED INGREDIENT"

⚠ Allergens

Contains:

🥚 eggs 🥛 milk 🌱 soy 🌾 wheat

Free From:

🦀 crustaceans 🐠 shellfish 🐌 mollusks
🐟 fish 🥜 peanuts 🌿 sesame 🌳 tree nuts

Nutrition Facts

Servings per Container 40
Serving size 1/3cup (57g)

Amount per serving
Calories 230

	% Daily Value*
Total Fat 4.5g	6%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 340mg	15%
Total Carbohydrate 45g	16%
Dietary Fiber 0.5g	2%
Total Sugars 22g	
Includes 20g Added Sugar	40%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 50mg	4%
Iron 2mg	11%
Potassium 100mg	2%

* 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

5 lb basis 5 Lbs. Mix 5 Cups (40 oz) Water (70F to 75F) 2 1/2 lb basis 2 1/2 Cups (20oz) water (70 - 75 F) 2 1/2 lbs Mix 1. Pour 1/2 of the total water into mixing bowl; add cake mix. 2. Mix ON medium speed * using a paddle for 2 minutes. 3. Add remaining water gradually over 1 minute while mixing in low speed. 4. Scrape bowl and paddle. 5. Mix in low speed * for 2 minutes 6. Scale batter into greased and floured or paper-lined baking pans. For muffins or layer cakes fill 2/3 full and adjust oven temperature and bake time. 7. Bake at 350 degree F for 30 to 35 minutes in a standard oven **. (For convection oven bake at 300 degrees F for 25 to 30 minutes. *Low speed is first speed on a 3 speed mixer and second on a 4 speed mixer. Medium speed is #2 on a 3 speed mixer and #3 on a 4 Speed Mixer. **Baking time may require adjustment depending on the oven and oven load.

📄 Product Specifications

Brand	Manufacturer
HOSPITALITY	Gilster-Mary Lee Food Service

MFG #	SPC #	GTIN	Pack	Pack Desc.
71923-65003	22177600	10071923650037	6	6 / 5.0 LBR

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

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



Nutrition Analysis - By Serving

Calories	230	Total Fat	4.5g	Sodium	340mg
Protein	3	Trans Fats	0g	Calcium	50mg
Total Carbohydrates...	45g	Saturated Fat	1.5g	Iron	2mg
Sugars	22g	Added Sugars	20g	Potassium	100mg
Dietary Fiber	0.5g	Polyunsaturated Fat	1g	Zinc	0
Lactose		Monounsaturated Fat	2g	Phosphorus	
Sucrose		Cholesterol	10mg		
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

