



* Benefits

add Water Only (Complete) "**365 Days for product performance 60 Days against infestation"

Ingredients

"SUGAR, ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, COCOA (PROCESSED WITH ALKALI), VEGETABLE SHORTENING ([CONTAINS ONE OR MORE OF THE FOLLOWING: CANOLA AND/OR MORE OF THE FOLLOWING. CANOLA AND/ONE PALM OIL). CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: CALCIUM CARBONATE, SALT, CORN STARCH, EGG WHITE, ANTI-CAKING AGENT (CALCIUM SILICATE), EGG YOLK, LEAVENING (BAKING SODA), XANTHAN GUM, NATURAL AND ARTIFICIAL FLAVOR.

CONTAINS A BIOENGINEERED FOOD INGREDIENT"

A Allergens

Contains:



Free From:

crustaceans shellfish mollusks











Soy (1) tree nuts

Nutrition Facts

Servings per Container 67 1/4cup (34g) Serving size

Amount per serving Calories

140

| Calonies | 140 |
|--------------------------|-----------|
| % Dai | ly Value* |
| Total Fat 4g | 5% |
| Saturated Fat 1g | 5% |
| Trans Fat 0g | |
| Cholesterol 4.5mg | 2% |
| Sodium 130mg | 6% |
| Total Carbohydrate 26g | 9% |
| Dietary Fiber 0.5g | 2% |
| Total Sugars 17g | |
| Includes 17g Added Sugar | 34% |
| Protein 1g | |
| | |
| Vitamin D 0mcg | 0% |
| Calcium 150mg | 12% |
| Iron 1mg | 6% |
| Potassium 70mg | 1% |
| *** | |

* The % Daily Value (DV) tells you how much a nutrient in

a day is used for general nutrition advice.

a serving of food contributes to a daily diet. 2,000 calories

Handling Suggestions

DRY

Serving Suggestions

1/4 Cup

Prep & Cooking Suggestions

5 lbs. Mix 2- 1/2Cups (20oz) Warm Water 110F 1. Pour total water into mixer bowl and add brownie mix. 2. Blend 1 minute on low speed * using paddle. 3. Scrape bowl and paddle. 4. Blend on low speed * 1 minute. 5. Spread batter evenly in greased and floured pan. 6. Bake at 350F in a standard over 25 to 30 Minutes. (In a convection over 300F 20 to 25 minutes.)** *Low speed is first speed on a 3 speed mixer and second on a 4 speed mixer. **Baking time may require adjustment depending on the oven and oven load. Note: For cake type brownie for each 5lb. of mix use 2 cups water, 4 eggs. Mix and bake as above.

Product Specifications

| Brand | Manufacturer | |
|-------|-------------------------------|--|
| GMLFS | Gilster-Mary Lee Food Service | |

| MFG # | SPC # | GTIN | Pack | Pack Desc. |
|-------------|----------|----------------|------|-------------|
| 71923-65038 | 22178300 | 10071923650389 | 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 | TIxHI | 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 | 140 | Total Fat | 4g | Sodium | 130mg |
|---------------------|------|---------------------|-------|----------------|-------|
| Protein | 1 | Trans Fats | 0g | Calcium | 150mg |
| Total Carbohydrates | 26g | Saturated Fat | 1g | Iron | 1mg |
| Sugars | 17g | Added Sugars | 17g | Potassium | 70mg |
| Dietary Fiber | 0.5g | Polyunsaturated Fat | 1g | Zinc | 0 |
| Lactose | | Monounsaturated Fat | 2g | Phosphorus | |
| Sucrose | | Cholesterol | 4.5mg | | |
| 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-1 2• | |
| Monosodium | | Sulphites | | Nitrates | |

Additional Images













