



## HOSPITALITY TWO WAY YELLOW CAKE



## Nutrition Facts

Serving Size: 1/3 cup dry mix (54g)		
Servings Per Container: about 42		
Amount Per Serving		
Calories:	220	
		% Daily Value*
<b>Total Fat:</b>	5g	6%
Saturated Fat:	1.5g	7%
Trans Fat:	0g	
Polyunsaturated Fat:	1g	
Monounsaturated Fat:	2.5g	
<b>Cholesterol:</b>	40mg	13%
<b>Sodium:</b>	370mg	16%
<b>Total Carbohydrate:</b>	41g	15%
Dietary Fiber:	0g	0%
Total Sugars:	23g	
Includes 22g Added Sugars		44%
<b>Protein:</b>	3g	
Vitamin D:	0.1mcg	0%
Calcium:	23mg	20%
Iron:	1.1mg	6%
Potassium:	70mg	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.

Storage and Handling Suggestions:
50°F to 85°F with a target temperature of 70°F with humidity under 50%
More Information:
**365 Days for product performance 60 Days against infestation

PRODUCT SPECIFICATIONS:			
Brand	Pack	General Product Description	
Hospitality	6/5 lb	Cake Mix, Yellow (Shelf Stable)	
MFG Code	GTIN	UPC	
71923-65803	10071923658033	0 71923 65803 6	
Net Weight	Gross Weight	Country of Origin	Kosher
30 lbs	31.5 lbs	USA	Dairy
Shipping Information:			
Dimensions	17.63 x 9.69 x 11.56		
Cube	1.145		
TI x HI	10 x 4		
Shelf Life	365 Days**		
Date Code	Best By		
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

Allergens:
Egg, Milk, Soy, Wheat
Benefits:
Add Water Only (Complete) or Add Eggs and Oil

ADD WATER ONLY RECIPE		
INGREDIENTS	5 LB BASIS	2 1/2 LB BASIS
Water (70°F-75°F)	5 1/2 cups (44 ozs)	2 3/4 cups (22 ozs)
Cake Mix	5 lbs	2 1/2 lbs

EGG AND OIL RECIPE		
INGREDIENTS	5 LB BASIS	2½ LB BASIS
Water (70°F-75°F)	4¾ cups (38 oz)	2 1/3 cups (19 oz)
Whole Eggs	6 eggs	3 eggs
Vegetable Oil	¾ cup(6 oz)	6 Tbsp (3 oz)
Cake Mix	5 lbs	2 ½ lbs

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.