



Mix, Cake Yellow 50#

Product Details:

Item Number: 612258  
Pack Size: 50 lbs.  
Serving Per Case: 420  
Net Weight: 50 lbs.  
Kosher: No  
Meal Contribution:  
Class: Always Available  
Shelf Life: 12 Months  
Temperature Class: Dry  
Cook State: Uncooked  
GTIN-12 UPC: 071923651075  
GTIN-14:

Sales Price Per LB: N/A  
Case Price: N/A

Ingredients:

ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, SOYBEAN OIL, DEXTROSE. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: LEAVENING (BAKING SODA, ALUMINUM SULFATE, SODIUM ALUMINUM PHOSPHATE, DICALCIUM PHOSPHATE), PROPYLENE GLYCOL MONO- AND DIESTERS, WHOLE EGG, SALT, MONO AND DIGLYCERIDES, MODIFIED CORN STARCH, NONFAT MILK, EGG YOLK, GUAR GUM, NATURAL AND ARTIFICIAL FLAVOR, SOY LECITHIN, YELLOW 5, YELLOW 6, CITRIC ACID.

Allergen Statement:

Wheat, Milk, Soy, Egg

Nutrition Facts

This is a representation of the nutritional label. The nutritional label on the product may vary.

Serving Size	1.9 oz.
Amount Per Serving	
Calories	220
	% Daily Value *
Total Fat 4g	5%
Saturated Fat 1g	6%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 340mg	15%
Total Carbohydrate 43g	16%
Dietary Fiber 0g	0%
Total Sugars 23g	
Incl. Added Sugars 23g	45%
Protein 2g	-
Vitamin D	0%
Calcium	4%
Iron	6%
Potassium 40mg	0%

\* The % Daily Value 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.

National Food Group  
Email: info@nationalfoodgroup.com . Direct: 800.886.6866  
Fax: 248.669.3000  
46820 Magellan Dr., Suite A, Novi, MI 48377-2454  
www.nationalfoodgroup.com . Call Toll Free: 800.886.6866



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### Preparation and Additional Information:

#### Instructions for Preparation and Cooking:

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).
- Yield: 5 lbs. of cake mix will make one 18 X 26 inch sheet cake.

### Logistics Information:

**Gross Weight:** 51 lbs

**Case Dimensions:** 27 X 18 X 5

**Pallet Count:** 40

**Cube:** 1.406

**Block and Tier:** 4 and 10

The information provided above is, to the knowledge of National Food Group, true and accurate based on information provided to National Food Group; provided that National Food Group does not make any express or implied warranties with respect to any such information shall have no liability for any inaccuracies contained in any such information.

#### National Food Group

**Email:** [info@nationalfoodgroup.com](mailto:info@nationalfoodgroup.com) . **Direct:** 800.886.6866

**Fax:** 248.669.3000

46820 Magellan Dr., Suite A, Novi, MI 48377-2454

[www.nationalfoodgroup.com](http://www.nationalfoodgroup.com) . **Call Toll Free:** 800.886.6866