

langloiscompany.com

PRODUCT

FOOD GRADE

DESCRIPTION

CONTAINER

PREPARATION

INGREDIENTS

NUTRITION (Dry Mix Only)

GINGERBREAD CAKE #245

This product shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug, and Cosmetic Act of 1939 as amended and all applicable regulations thereunder.

This fine product was developed to yield a high quality Gingerbread cake with the simplest preparation possible. This cake mix is prepared by combining cold water with a dry mix. The cake cooks up to a delicious dark brown color. This product shall be free of rancid, bitter, musty, or other undesirable flavors or odors. The product shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices. Cake mixes do not contain more than 6.5% moisture.

6/5 lb. Case or 50 lb. Bag

Use 5 ½ cups (46 oz.) cold water to 5 lbs. of cake mix. Pour 1/2 of the water into a mixing bowl and then add cake mix. Using paddle attachment, mix on medium speed for about 2 minutes. Stop the machine, scrape down sides of bowl and paddle. Gradually add the balance of water while mixing on low speed for an additional minute. Mix on medium speed for about 2 additional minutes. Pour batter into generously greased, or lined, cake pans. Bake in a conventional oven preheated to 375° for about 18 - 25 minutes. Preparation methods and cooking times may vary depending on kitchen conditions.

Bleached Wheat Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, malted barley, folic acid), Sugar, Dextrose, Vegetable Shortening (may contain one or more of the following oils: soybean, cottonseed, canola), Soy Flour, Whey (from milk), Baking Powder (contains sodium bicarbonate, sodium aluminum sulfate, sodium aluminum phosphate, monocalcium phosphate, national H-50, mineral oil), Whey (from Milk), Wheat Starch, Caramel Color, Salt, Sodium Stearoyl Lactylate, Ground Ginger, Cinnamon, Mono & Diglycerides.

Allergen Warning: Contains Wheat, Soy, Milk

Amount Per Serving	9	
Calories 190	Calories fro	m Fat 35
	% [Daily Value
Total Fat 4g		6%
Saturated Fat 1.5g		9%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 310mg		13%
Total Carbohydrate 36g		12%
Dietary Fiber 1g		3%
Sugars 18g		
Protein 2g		
Vitamin A 0%	 Vitamin 	C 0%
VILATITITY U76	- vitaniin	00%