

langloiscompany.com

PRODUCT

FOOD GRADE

DESCRIPTION

CONTAINER

PREPARATION

INGREDIENTS

NUTRITION (Dry Mix Only)

POUND CAKE #246

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 cake with the simplest preparation possible. This cake mix is prepared by combining cold water with a dry mix. This mix produces a cake that has desirable texture and flavor. 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. Pound cake mix does not contain more than 5.5 % moisture.

6/5 lb. Case, 50 lb. Bag

Use 8 oz. of cold water per 1 lb. of cake mix. Pour water into a mixing bowl and then add the pound cake mix. Using paddle attachment, mix on medium speed for about 1 minute. Stop the machine; scrape down the bowl and the paddle. Continue mixing on medium speed for approx. 3 additional minutes. Pour batter into generously greased or lined cake pans. Bake in an oven preheated to 350° for about 30 - 40 minutes or until a toothpick, inserted into the top of the pound cake, comes out clean. Preparation methods and cooking times may vary depending on kitchen conditions.

Bleached Wheat Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, malted barley and folic acid), Sugar, Vegetable Shortening (contains one or more of the following oils: soybean, cottonseed canola), Soybean Oil, **Dried Eggs**, Salt, Leavening (sodium bicarbonate, sodium acid pyrophosphate, sodium aluminum and monocalcium phosphate), Whey (from milk), Mono & Diglycerides, Sodium Stearoyl Lactylate, Sodium Caseinate, Artificial Flavor, Guar Gum, Artificial Color (FD&C Yellow #5). Allergen Warning: Contains Wheat, Eggs, Milk

s from Fat 45 % Daily Value 8% 7%
8% 7%
7% 7%
7%
18%
12%
1%
amin C 0%
1 4%