



Product Code: 03616

ALLEN® LOV-N-MOIST® CAKE MIX WHITE ZERO TRANS FAT

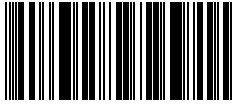
JWA ZTF Lov-N-Moist white cake mix.

SPECIFICATIONS & STORAGE

GTIN:	00750903036162
Kosher Certification:	OU
Kosher Status:	DAIRY
Case Count:	1
Master Pack:	CASE
Net Case Weight:	38.5 LB
Gross Case Weight:	39.1 LB
Case Cube:	0.926
Pallet Pattern:	5 Ti x 13 Hi (65 Cases/Pallet)
Serving Size:	30 G MIX
Shelf Life from Manufacture:	210 DAYS
Storage Method:	Store Below 80 Degree F
Shelf Life Refrigerated, Prepared:	210 DAYS
Shelf Life Ambient, Prepared:	210 DAYS
Shelf Life Refrigerated, Thawed:	N/A
Shelf Life Ambient, Thawed:	N/A
Master Unit Size:	38.5 LB
Case Dimensions:	25.0 IN L x 16.0 IN W x 4.0 IN H



CASE GTIN



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PRODUCT INGREDIENTS

SUGAR, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), EGG WHITES, SOYBEAN OIL, LEAVENING (SODIUM ACID PYROPHOSPHATE, BAKING SODA, MONOCALCIUM PHOSPHATE), EGG YOLKS, NONFAT DRY MILK, CONTAINS LESS THAN 2% OF THE FOLLOWING: MODIFIED CORN STARCH, SALT, WHEY (A MILK DERIVATIVE), PROPYLENE GLYCOL MONO AND DIESTERS OF FATS AND FATTY ACIDS, MONO AND DIGLYCERIDES, NATURAL AND ARTIFICIAL FLAVOR, SODIUM CASEINATE (A MILK DERIVATIVE), POLYSORBATE 60, DEXTROSE, CARRAGEENAN, XANTHAN GUM, GUAR GUM, SODIUM STEAROYL LACTYLATE, CELLULOSE GUM, SOY LECITHIN, DISODIUM PHOSPHATE, ASCORBIC ACID, CITRIC ACID.

ALLERGENS

CONTAINS: EGGS, MILK, SOY, WHEAT

CONTAINS A BIOENGINEERED FOOD INGREDIENT

TIPS & HANDLING

DIRECTIONS FOR USE: 4 SPEED MACHINE THESE INSTRUCTIONS ARE ONLY A GUIDE; CHANGES MAY BE NECESSARY TO MEET LOCAL SHOP CONDITIONS. LARGE BATCH: 38 LB 8 OZ ZTF LOV-N-MOIST WHITE CAKE MIX 8 LB 5 OZ (1 GAL) WATER ADD OVER A 1 MINUTE PERIOD IN 1ST SPEED. SCRAPE BOWL, THEN MIX FOR 2 MINUTES IN 2ND SPEED. 8 LB 5 OZ (1 GAL) WATER ADD OVER A 1 MINUTE PERIOD IN 1ST SPEED. SCRAPE BOWL, THEN MIX FOR 2 MINUTES IN 2ND SPEED. SMALL BATCH: 10 LB ZTF LOV-N-MOIST WHITE CAKE MIX 2 LB 3 OZ WATER ADD OVER A 1 MINUTE PERIOD IN 1ST SPEED. SCRAPE BOWL, THEN MIX FOR 2 MINUTES IN 2ND SPEED. 2 LB 3 OZ WATER ADD OVER A 1 MINUTE PERIOD IN 1ST SPEED. SCRAPE BOWL, THEN MIX FOR 3 MINUTES IN 3RD SPEED. 2 LB 3 OZ WATER 1 LB 3 OZ VEGETABLE OIL ADD OVER A 1 MINUTE PERIOD IN 1ST SPEED. SCRAPE BOWL, THEN MIX FOR 2 MINUTES IN 2ND SPEED. FOR: 3 SPEED MACHINE : REDUCE ABOVE MIXING SPEEDS BY ONE. BATTER TEMPERATURE: 70 F TO 72 F SCALE: 8" LAYER, 14 -15 OZ 18" X 26" SHEET, 7 -8 LB BAKE: 360 F FOR 32 TO 36 MINUTES. STORE IN A COOL, DRY LOCATION.

Nutrition Facts

582 Servings Per Container

Serving Size 30 G MIX

Amount Per Serving **Calories 120**

	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0.5g	3%
<i>Trans</i> Fat 0g	
Cholesterol 15mg	5%
Sodium 280mg	12%
Total Carbohydrate 23g	8%
Dietary Fiber 0g	0%
Total Sugars 13g	
Includes 13g Added Sugars	26%
Protein 3g	5%
Vitamin D 0.1mcg	0%
Calcium 20mg	2%
Iron 0.8mg	4%
Potassium 50mg	0%
Thiamin	8%
Riboflavin	4%
Folate	4%

* 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.

100g Nutrition Facts

Calories	390.333
Protein	8.407 G
Carbohydrates	76.133 G
Sugars	44.997 G
Added Sugars	43.1 G
Sugar Alcohol	0 G
Water	5.801 G
Fat	5.796 G
Saturates	2.187 G
Trans Fat	0.066 G
Cholesterol	45.823 MG
Fiber	0.706 G
Minerals	
Ash	3.863 G
Calcium	82.246 MG
Iron	2.633 MG
Sodium	935.664 MG
Thiamin	0.318 MG
Riboflavin	0.193 MG
Niacin	2.456 MG
Potassium	156.289 MG
Vitamin D	0.208 MCG
Folic Acid	58.025 MCG