

JIFFY Foodservice, LLC

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www.jiffyfoodservice.com

CMC[®]

Quality & Value

Sweet Cornbread Mix

Nutrition Facts

about 650 Servings Per Container
Serving size 1/4 cup mix (35g)
(amount for
one, 3x2 inch cut)

Amount per serving

Calories 130

% Daily Value*

Total Fat 1.5g 2%

Saturated Fat 0.5g 3%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 320mg 14%

Total Carbohydrate 27g 10%

Dietary Fiber 0g 1%

Total Sugars 7g

Includes 7g Added Sugars 14%

Protein 2g

Vitamin D 0mcg 0%

Calcium 88mg 6%

Iron 1mg 6%

Potassium 17mg 0%

Thiamin 0.1mg 8%

Riboflavin 0.1mg 6%

Niacin 1mg 8%

Folate 30mcg DFE 8%

*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.

Ingredients

Wheat Flour, Degerminated Yellow Corn Meal, Sugar, Bleached Wheat Flour, Palm Oil and/or Soybean Oil, Dextrose, Salt, Leavening (Calcium Acid Pyrophosphate, Monocalcium Phosphate, Sodium Bicarbonate, Tricalcium Phosphate), Wheat Protein Isolate (Wheat Gluten, Lactic Acid, Sulfite), Oat Fiber (Sunflower Lecithin, Tocopheryl Acetate), Yellow 5 Lake, Enrichment Blend (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid).

Contains

Wheat

Manufacturer	JIFFY Foodservice, LLC
Brand	CMC
Item Number	00918
SKU	4670200918
GTIN	20846702009187
Pack Size	50 lbs
Dimensions (L/W/H)	24.65 X 15.65 X 5.9
Cube (cub ft)	1.3172
Pallet Quantity	50
TI/Hi	5/10
Gross Weight	2,550 lbs
Net Weight	2,500 lbs
Cube (cub ft)	61
Pallet Size	40" x 48" x 55"
Code Information	Best if used by date
Shelf Life	12 Months



	50 lb Basis	25 lb Basis	5 lb Basis
1st Step	50 lb mix 16¼ lb cold water (8½ quarts)	25 lb mix 8½ lb cold water (4½ quarts)	5 lb mix 3¼ cups cold water (¾ quart)
2nd Step	16¼ lb cold water (8½ quarts)	8½ lb cold water (4½ quarts)	3¼ cups cold water (¾ quart)

Method

1st Step
- Use a mixer with paddle attachment.
- Pour water into mixer bowl. Add Sweet Cornbread Mix.
- Blend on low speed* for 2 minutes.
- Stop mixer. Scrape bowl and paddle.

2nd Step
- Add remaining water to bowl.
- Blend on low speed* for 30 seconds.
- Stop mixer. Scrape bowl and paddle.
- Blend on low speed* for 2 more minutes.
- Spread batter evenly onto greased pan and bake according to the table below:**

Las instrucciones en español están al reverso.

Standard Oven	350°F for 30 - 35 minutes**
Convection Oven	300°F for 20 - 25 minutes**

* Low speed is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

** Baking time may vary depending on the oven and oven load.

Yield and Scale: The batter from 50 lb of Sweet Cornbread Mix will make:

10 full-sheet pans (scale 8 lb 4 oz of batter into 26" x 18" sheet pan)

20 half-sheet pans (scale 4 lb 2 oz of batter into 18" x 13" sheet pan)

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Product information and packaging are subject to change. For the most current information regarding a particular product, please refer to the product package.