

CMC[®]

Quality & Value

Chocolate Cake Mix Complete

Nutrition Facts	
about 480 servings per container	
Serving size	1/3 cup mix (47g) (amount for one, 4x2 inch cut)
Amount per serving	
Calories	180
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 400mg	17%
Total Carbohydrate 38g	14%
Dietary Fiber 1g	4%
Total Sugars 20g	
Includes 20g Added Sugars	40%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 118mg	10%
Iron 3mg	15%
Potassium 84mg	2%
Thiamin	15%
Riboflavin	15%
Niacin	15%
Folate 109mcg DFE	25%

INGREDIENTS: Bleached Wheat Flour, Sugar, Soybean Oil and/or Palm Oil, Dextrose, Contains less than 2% of: Cocoa processed with Alkali, Salt, Tricalcium Phosphate, Calcium Acid Pyrophosphate, Monocalcium Phosphate, Baking Soda, Natural and Artificial Flavors, Maltodextrin, Acacia Gum, Wheat Protein Isolate (Wheat Gluten, Phosphate, Lactic Acid, Sulfite), Flax Seed Meal, Pregelatinized Wheat Starch, Oat Fiber (Sunflower Lecithin, Tocopheryl Acetate), Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid.

CONTAINS: Wheat

Brand	CMC
Item Number	1083
SKU	4670201083
UPC	846702010837
GTIN	20846702010831
Pack Size	50 lb
Unit Gross Weight	50.6 lb
Unit Cube ft.	1.32
Bag Dimensions	24.65" x 15.65" x 5.9"
Cases/Pallet	50 Bags
TI/Hi	5/10
Pallet Gross Weight	2,580 lbs
Pallet Net Weight	2,500 lbs
Pallet Cube 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 12½ lb cold water (6¼ quarts)	25 lb mix 6¼ lb cold water (3¼ quarts)	5 lb mix 2½ cups cold water (½ quart)
2nd Step	12½ lb cold water (6¼ quarts)	6¼ lb cold water (3¼ quarts)	2½ cups cold water (½ quart)
Method			
1st Step			
- Use a mixer with paddle attachment.			
- Pour cold water into mixer bowl. Add Chocolate Cake Mix.			
- Blend on low speed* for 2 minutes.			
- Stop mixer. Scrape bowl and paddle.			
2nd Step			
- Add remaining cold 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 and floured pan and bake according to the table below:**			
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 Chocolate Cake Mix will make:
10 full-sheet pans (scale 7 lb 8 oz of batter into 26" x 18" sheet pan)
20 half-sheet pans (scale 3 lb 12 oz of batter into 18" x 13" sheet pan)

High Altitude (over 4,000 ft): Add ½ oz flour and ¼ oz water for each pound of mix. It may be necessary to reduce mixing time slightly or increase baking temperature.