

CMC®

Quality & Value

Yellow 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 1g **5%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 410mg **18%**

Total Carbohydrate 38g **14%**

Dietary Fiber 1g **4%**

Total Sugars 19g

Includes 19g Added Sugars **38%**

Protein 2g

Vitamin D 0mcg **0%**

Calcium 128mg **10%**

Iron 1mg **6%**

Potassium 31mg **0%**

Thiamin **8%**

Riboflavin **8%**

Niacin **6%**

Folate **10%**

*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. Sugar, Bleached Wheat Flour, Soybean Oil and/or Palm Oil, Dextrose, contains less than 2% of: Baking Soda, Calcium Acid Pyrophosphate, Monocalcium Phosphate, Flaxseed, Natural and Artificial Flavor (Maltodextrin, Silicon Dioxide, Acacia Gum), Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Oat Fiber (Sunflower Lecithin, Tocopheryl Acetate), Pregelatinized Wheat Starch, Salt, Tricalcium Phosphate, Wheat Protein Isolate (Wheat Gluten, Phosphate, Lactic Acid, Sulfite), Yellow 5 Lake.

CONTAINS: Wheat

Brand CMC
Item Number 921
SKU 4670200921
UPC 846702009213
GTIN 20846702009217
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 (3¾ quarts)	5 lb mix 2½ cups cold water (½ quart)
2nd Step	12½ lb cold water (6¼ quarts)	6¼ lb cold water (3¾ quarts)	2½ cups cold water (½ quart)
Method			
1st Step - Use a mixer with paddle attachment. - Pour cold water into mixer bowl. Add Yellow 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 Yellow 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