

JIFFY Foodservice, LLC

201 W. North Street ~ P.O. Box 460 ~ Chelsea, MI 48118-0460

www.jiffyfoodservice.com

CMC®

Quality & Value

White Cake Mix

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 2%

Total Sugars 20g

Includes 19g Added Sugars 39%

Protein 2g

Vitamin D 0mcg 0%

Calcium 127mg 10%

Iron 1mg 6%

Potassium 19mg 0%

Thiamin 0.1mg 10%

Riboflavin 0.1mg 8%

Niacin 1mg 8%

Folate 40mcg DFE 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, Wheat Flour, Palm Oil and/or Soybean Oil, Dextrose, Salt, Leavening (Calcium Acid Pyrophosphate, Monocalcium Phosphate, Sodium Bicarbonate, Tricalcium Phosphate), Natural and Artificial Flavor, Maltodextrin, Silicon Dioxide, Acacia Gum, Wheat Protein Isolate (Wheat Gluten, Phosphate, Lactic Acid, Sulfite), Flaxseed, Pregelatinized Wheat Starch, Oat Fiber (Sunflower Lecithin, Tocopheryl Acetate), Wheat Starch, Benzoyl Peroxide, Tricalcium Phosphate, Enrichment Blend (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid).

Contains

Wheat

Manufacturer JIFFY Foodservice, LLC
Brand CMC
Item Number 00922
SKU 4670200922
GTIN 20846702009224
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 12½ lb cold water (6¼ quarts)	25 lb mix 6¼ lb cold water (3¼ quarts)	5 lb mix 2½ cups cold water (¾ quart)
2nd Step	12½ lb cold water (6¼ quarts)	6¼ lb cold water (3¼ quarts)	2½ cups cold water (¾ quart)
Method			
1st Step - Use a mixer with paddle attachment. - Pour water into mixer bowl. Add White Cake 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 and floured pan and bake according to the table below:**			
<i>Las instrucciones en español están al reverso.</i>			
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 White 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)

Revised 02012018

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