

CMC[®]

Quality & Value

Coffee Cake Mix Complete

Nutrition Facts

about 648 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 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 240mg 10%

Total Carbohydrate 28g 10%

Dietary Fiber 1g 4%

Total Sugars 12g

Includes 12g Added Sugars 24%

Protein 2g

Vitamin D 0mcg 0%

Calcium 104mg 8%

Iron 2mg 10%

Potassium 41mg 0%

Thiamin 15%

Riboflavin 8%

Niacin 6%

Folate 81mcg DFE 20%

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

CONTAINS: Wheat

Brand CMC
 Item Number 927
 SKU 4670200927
 UPC 846702009275
 GTIN 20846702009279
 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 13% lb cold water (6% quarts)	25 lb mix 6% lb cold water (3% quarts)	5 lb mix 2% cups cold water (% quart)
2nd Step	13% lb cold water (6% quarts)	6% lb cold water (3% quarts)	2% cups cold water (% quart)
Method			
1st Step - Use a mixer with paddle attachment. - Pour cold water into mixer bowl. Add Coffee 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 Coffee Cake Mix will make:
 10 full-sheet pans (scale 7 lb 12 oz of batter into 26" x 18" sheet pan)
 20 half-sheet pans (scale 3 lb 14 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.