

CMC

Quality & Value

Sweet Cornbread Mix Complete

Nutrition Facts

about 65 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: Bleached Wheat Flour, Degerminated Yellow Corn Meal, Sugar, Soybean Oil and/or Palm Oil, Dextrose, contains less than 2% of: Baking Soda, Calcium Acid Pyrophosphate, Monocalcium Phosphate, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Oat Fiber (Sunflower Lecithin, Tocopheryl Acetate), Salt, Tricalcium Phosphate, Wheat Protein Isolate (Wheat Gluten, Lactic Acid, Sulfite).

CONTAINS: Wheat

Brand CMC
Item Number 1041
SKU 4670201041
UPC 846702010417
GTIN 20846702010411
Pack Size 6/5 lb
Case Net Weight 30 lb
Case Gross Weight 31.47 lb
Case Dimensions 15.31" x 9.69" x 11.69"
Cases/Pallet 50
TI/HI 10/5
Pallet Gross Weight 1,623.50 lbs
Pallet Net Weight 1,500 lbs
Pallet Cube ft. 60
Pallet Size 40" x 48" x 54"
Code Information Best if used by date
Shelf Life 12 Months



	5 lb Basis	2.5 lb Basis
1st Step	5 lb mix 3 3/4 cups cold water (26 oz)	2.5 lb mix 1 3/4 cups cold water (13 oz)
2nd Step	3 3/4 cups cold water (26 oz)	1 3/4 cups cold water (13 oz)
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:*		
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 5 lb of Sweet Cornbread Mix will make:

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

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

High Altitude (over 4,000 ft): Add 1/2 oz flour and 1/4 oz water for each pound of mix. It may be necessary to reduce mixing time slightly or increase baking temperature.