	PRODUCT SPECIFICATION **MULTIFOODS®** **Yellow Pudding Cake Base** **ITEM #71655**	**Date:** 21-Oct-21 **Reference:** 101920 **Supersedes:** 20-Sep-21

1. Product Description: Yellow Pudding Cake Base

2. Intended Use of Product:
- Just add water, salad oil and whole eggs to the Yellow Pudding Cake Base.
- Scale, mix and bake specialty cakes according to the handling instructions.

3. Specifications:
A. Physical Standards

Color	Creamy Yellow
Aroma	Mild Vanilla-like Notes
Taste	Sweet Vanilla-like Flavor
Texture	Soft, Free-Flowing Powder

4. Ingredient Statement:
SUGAR, BLEACHED ENRICHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE SHORTENING (PALM OIL, SOYBEAN OIL, PROPYLENE GLYCOL MONO- AND DIESTERS OF FATS AND FATTY ACIDS, MONO- AND DIGLYCERIDES, SOY LECITHIN), MODIFIED FOOD STARCH (CORN). CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: NONFAT DRY MILK, SALT, SODIUM ALUMINIUM PHOSPHATE, SODIUM BICARBONATE, CORN STARCH, ARTIFICIAL FLAVOR, ANNATTO (COLOR), TURMERIC (COLOR), EGG WHITES, SOY FLOUR.

5. Allergens: Wheat, Soy, Milk, Egg

6. Shelf Life: 6 months stored in ambient conditions away from heat (not to exceed 70 °F), moisture, and sunlight**.**

7. Net Weight:

Unit Type	Bag
Net Weight Per Unit	50 LB (22.7 KG)

8. EAN-UCC 14: 00018609716550

9. Regulatory: Kosher Dairy- Orthodox Union (OUD)

10. Country of Origin: USA

11. Bioengineered Status:
**Contains bioengineered food ingredients.

12. Lot Code Explanation:

Pico Rivera, California	Elyria, Ohio	Spartanburg, South Carolina
Example- 1 011 03 9 2 1315	Example- 21500182 USE BY 30NOV18 0140	Example- 6 150 01 8 2
1- Plant Location; 011- Julian Date 03- Run #; 9- Production Year; 2- Line #; 1315- Bag #	2- Plant Location; 150- Julian Date; 01- Batch #; 8- Production Year; 2- Line #; 30- Date; NOV- Month; 18- Expiration Year; 0140- Bag #	6- Plant Location; 150- Julian Date; 01- Batch #; 8- Production Year; 2- Line #

** Based on information from our suppliers, this product contains ingredients derived from bioengineered sources with detectable genetically modified material. Therefore, to the best of our knowledge, this product requires labeling per The National Bioengineered Food Disclosure Standard.

PRODUCT SPECIFICATION
MULTIFOODS®
Yellow Pudding Cake Base
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*NUTRITIONAL INFORMATION

Nutrients	Per 100g	Nutrients	Per 100g
Calories (kcal)	412.856	Vitamin B6 (mg)	0
Calories from Fat (kcal)	82.702	Vitamin B12 (mcg)	0
Calories from Sat Fat (kcal)	32.246	Biotin (mcg)	--
Protein (g)	3.739	Vitamin C (mg)	0
Carbohydrates (g)	79.242	Vitamin D - IU (IU)	0
Total Dietary Fiber (g)	0.675	Vitamin D - mcg (mcg)	0.015
Total Soluble Fiber (g)	0.354	Vitamin E - Alpha-Toco (mg)	0
Dietary Fiber (2016) (g)	0.675	Folate (mcg)	73.878
Soluble Fiber (2016) (g)	0.354	Folate, DFE (mcg DFE)	112.009
Total Sugars (g)	43.089	Vitamin K (mcg)	0
Added Sugar (g)	42.165	Pantothenic Acid (mg)	0.182
Monosaccharides (g)	0	Minerals	
Disaccharides (g)	--	Calcium (mg)	25.868
Other Carbs (g)	0.04	Chromium (mcg)	--
Fat (g)	9.349	Copper (mg)	0.055
Saturated Fat (g)	3.583	Fluoride (mg)	--
Mono Fat (g)	2.423	Iodine (mcg)	--
Poly Fat (g)	2.788	Iron (mg)	2.963
Trans Fatty Acid (g)	0.045	Magnesium (mg)	6.355
Cholesterol (mg)	0.367	Manganese (mg)	0.252
Water (g)	5.289	Molybdenum (mcg)	--
Vitamins		Phosphorus (mg)	162.76
Vitamin A - IU (IU)	0	Potassium (mg)	68.23
Vitamin A - RE (RE)	0	Selenium (mcg)	1.946
Vitamin A - RAE (mcg)	0.21	Sodium (mg)	559.842
Carotenoid RE (RE)	0	Zinc (mg)	0.246
Retinol RE (RE)	0	Poly Fats	
Beta-Carotene (mcg)	0	Omega 3 Fatty Acid (g)	0
Vitamin B1 (mg)	0.354	Omega 6 Fatty Acid (g)	0
Vitamin B2 (mg)	0.179	Alcohol (g)	0
Vitamin B3 (mg)	2.697	Caffeine (mg)	0
Vitamin B3 - Niacin Equiv (mg)	0	Choline (mg)	--

* The information contained herein is calculated using a database. This information is to be used only as a guide and is not intended for use in a final product label. Consult the Code of Federal Regulations for U.S. food labeling laws. No other nutritional claims are made or implied.

*HANDLING INSTRUCTIONS

	SMALL BATCH	LARGE BATCH
Yellow Pudding Cake Base	10 lb	50 lb
Whole Eggs	3 lb	17 lb 8 oz
Add eggs and base in bowl. Using a paddle attachment, mix 2 minutes in 3rd speed on a 4-speed mixer. Scrape down paddle and sides of bowl		
Water (Variable)	2 lb 6 oz	11 lb 10 oz
Salad Oil	2 lb 6 oz	11 lb 10 oz
Add the water and oil. Mix 2 minutes in 2nd speed on a 4-speed mixer		

BATTER TEMPERATURE: 70° F – 75° F

SCALE: 14 oz in small Turks Head pan; 14 oz in lined 1 lb loaf pan;
1 lb 2 oz – 1 lb 4 oz in small Angel Food pan

BAKING TEMPERATURE: 360° F

NOTE: Fruit cups should be cooled 10 minutes before being dumped and glazed.
On 4-speed mixers use 2nd (low) and 3rd (med)
On 3-speed mixers use 1st (low) and 2nd (med)

VARIETIES	INGREDIENTS	SMALL BATCH	LARGE BATCH
Strawberry Cream Cheese	Cream Cheese Strawberry Filling	1 lb 5 oz 1 lb 5 oz	6 lb 8 oz 6 lb 8 oz
Almond Poppy	Almond Flavor Poppy Seed	¼ oz 9 oz	1 ¼ oz 2 lb 12 oz
Banana Nut	Banana Puree Chopped Nuts	2 lb 9 oz 10 oz	12 lb 3 oz 3 lb 2 oz
Date Nut	Date Filling Chopped Nuts	10 oz 10 oz	3 lb 2 oz 3 lb 2 oz
French Apple	Sour Cream Cube Apple Filling Chopped Raisins	1 lb 2 oz 1 lb 2 oz 1 lb 2 oz	5 lb 10 oz 5 lb 10 oz 5 lb 10 oz
Ambrosia	Pineapple Filling Mini Marshmallows Flakes Coconut	1 lb 2 oz 9 oz 9 oz	5 lb 10 oz 2 lb 12 oz 2 lb 12 oz
Fiesta Cream	Banana Puree Pineapple Filling Orange Crush	1 lb 8 oz 9 oz 4 oz	7 lb 8 oz 2 lb 12 oz 1 lb 4 oz

* These directions are a guide and some adjustments may be required to compensate for shop conditions, weather variations, and type of product desired.