

	PRODUCT SPECIFICATION MULTIFOODS® Ultra-Moist™ White Cake Base ITEM #71630	Date: 21-Oct-21 Reference: 102220 Supersedes: 16-Sep-21
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1. Product Description: Ultra-Moist™ White Cake Base

2. Intended Use of Product:

- Just add water and vegetable oil to the Ultra-Moist™ White Cake Base.
- Scale, mix and bake round cakes or sheet cakes according to the handling instructions.

3. Specifications:

A. Physical Standards

Color	White
Aroma	Vanilla Notes
Taste	Sweet Vanilla 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 MONOESTERS, MONO- AND DIGLYCERIDES, SOY LECITHIN), DRIED EGG WHITES. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: DEXTROSE, SOYBEAN OIL, MODIFIED FOOD STARCH (CORN), EMULSIFIER (PROPYLENE GLYCOL ESTERS, MONO- AND DIGLYCERIDES, SODIUM STEAROYL LACTYLATE), SODIUM BICARBONATE, SALT, SODIUM ALUMINIUM PHOSPHATE, CELLULOSE, SOY LECITHIN, MONOCALCIUM PHOSPHATE, NONFAT DRY MILK, DICALCIUM PHOSPHATE, POLYSORBATE 60, NATURAL AND ARTIFICIAL FLAVORS, NATURAL FLAVOR (MILK), GUAR GUM, XANTHAN GUM, 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: 00018609716307

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

10. Country of Origin: USA

11. Bioengineering 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.

BAKEMARK

7351 Crider Avenue, Pico Rivera, California 90660 USA
 Telephone 562.949.1054 Fax 562.949.2325



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***NUTRITIONAL INFORMATION**

Nutrients	Per 100g	Nutrients	Per 100g
Calories (kcal)	407.764	Vitamin B6 (mg)	0.002
Calories from Fat (kcal)	81.442	Vitamin B12 (mcg)	0.01
Calories from Sat Fat (kcal)	31.751	Biotin (mcg)	--
Protein (g)	7.085	Vitamin C (mg)	0.077
Carbohydrates (g)	74.555	Vitamin D - IU (IU)	0
Total Dietary Fiber (g)	1.243	Vitamin D - mcg (mcg)	0.002
Total Soluble Fiber (g)	0.423	Vitamin E - Alpha-Toco (mg)	0.025
Dietary Fiber (2016) (g)	0.667	Folate (mcg)	73.02
Soluble Fiber (2016) (g)	0.349	Folate, DFE (mcg DFE)	114.159
Total Sugars (g)	41.475	Vitamin K (mcg)	0
Added Sugar (g)	41.208	Pantothenic Acid (mg)	0.231
Monosaccharides (g)	0	Minerals	
Disaccharides (g)	--	Calcium (mg)	126.423
Other Carbs (g)	0.085	Chromium (mcg)	--
Fat (g)	9.147	Copper (mg)	0.065
Saturated Fat (g)	3.528	Fluoride (mg)	--
Mono Fat (g)	2.046	Iodine (mcg)	0
Poly Fat (g)	3.142	Iron (mg)	3.148
Trans Fatty Acid (g)	0.082	Magnesium (mg)	10.328
Cholesterol (mg)	0.074	Manganese (mg)	0.251
Water (g)	5.487	Molybdenum (mcg)	--
Vitamins		Phosphorus (mg)	306.406
Vitamin A - IU (IU)	0.076	Potassium (mg)	104.878
Vitamin A - RE (RE)	0	Selenium (mcg)	5.099
Vitamin A - RAE (mcg)	0.075	Sodium (mg)	660.33
Carotenoid RE (RE)	0	Zinc (mg)	0.273
Retinol RE (RE)	0	Poly Fats	
Beta-Carotene (mcg)	0	Omega 3 Fatty Acid (g)	0
Vitamin B1 (mg)	0.36	Omega 6 Fatty Acid (g)	0
Vitamin B2 (mg)	0.324	Alcohol (g)	0
Vitamin B3 (mg)	3.408	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.

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***HANDLING INSTRUCTIONS**

	SMALL BATCH	LARGE BATCH
White Cake Base	10 lb	50 lb
Water	2 lb	10 lb
Mix 1 minute in low speed, then 2 minutes in medium speed.		
Water	2 lb	10 lb
Vegetable Oil	1 lb	5 lb
Mix 1 minute in low speed. Scrape down. Mix 2 minutes in medium speed.		
Water	2 lb	10 lb
Mix 1 minute in low speed. Scrape down. Mix 2 minutes in low speed.		

BATTER TEMPERATURE: 70° F
SPECIFIC GRAVITY: 0.85 – 0.90
BAKING TEMPERATURE: 375° F

NOTE: When using a rack oven, a lower baking temperature should be used. Multifoods Ultra-Moist cakes require slightly longer bake times than ordinary cakes.

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

***INSTRUCCIONES PARA PREPARACIÓN**

	LOTE PEQUEÑO	LOTE GRANDE
Base de Devil's Food Cake	10 lb	50 lb
Agua	2 lb	10 lb
Se mezcla 1 minuto a velocidad baja, 2 minutos a velocidad media.		
Agua	2 lb	10 lb
Aceite	1 lb	5 lb
Se mezcla 1 minuto a velocidad baja, se raspa, se mezcla 2 minutos in velocidad media.		
Agua	2 lb	10 lb
Se mezcla 1 minuto a velocidad baja, se raspa, se mezcla 2 minutos a velocidad baja.		

TEMPERATURA DE BATIDO: 70° F
PESO ESPECIFICO: 0.85 – 0.90
TEMPERATURA DE HORNEAR: 375° F

NOTA: Cuando se usan un horno con parrillas, deben usar una temperatura mas baja. Pastel Ultra-Moist de Multifoods requieren ligeramente mas tiempo de hornear que pasteles ordinarios.

* Estas instrucciones se dan como una guia, y algunos ajustes pueden ser necesarios para compensar por condiciones especiales de su cocina, variaciones del clima y tipo de producto deseado.

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