

	PRODUCT SPECIFICATION MULTIFOODS® Ultra-Moist™ Yellow Cake Base ITEM #71784	Date: 21-Oct-21 Reference: 102220 Supersedes: 23-Sep-21
---	--	--

1. Product Description: Ultra-Moist™ Yellow Cake Base

2. Intended Use of Product:

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

3. Specifications:

A. Physical Standards

Color	Creamy White
Aroma	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), 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, SOY LECITHIN, CELLULOSE GUM, MONOCALCIUM PHOSPHATE, NONFAT DRY MILK, DICALCIUM PHOSPHATE, ARTIFICIAL FLAVOR, POLYSORBATE 60, GUAR GUM, XANTHAN GUM, ANNATTO (COLOR), TURMERIC (COLOR), 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: 00018609717847

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



PRODUCT SPECIFICATION
MULTIFOODS®
Ultra-Moist™ Yellow Cake Base
ITEM #71784

Date: 21-Oct-21
Reference: 102220
Supersedes: 23-Sep-21

***NUTRITIONAL INFORMATION**

Nutrients	Per 100g	Nutrients	Per 100g
Calories (kcal)	432.525	Vitamin B6 (mg)	0.002
Calories from Fat (kcal)	123.25	Vitamin B12 (mcg)	0.01
Calories from Sat Fat (kcal)	48.455	Biotin (mcg)	--
Protein (g)	6.715	Vitamin C (mg)	0.073
Carbohydrates (g)	70.661	Vitamin D - IU (IU)	0
Total Dietary Fiber (g)	1.179	Vitamin D - mcg (mcg)	0.002
Total Soluble Fiber (g)	0.401	Vitamin E - Alpha-Toco (mg)	0.024
Dietary Fiber (2016) (g)	0.633	Folate (mcg)	69.215
Soluble Fiber (2016) (g)	0.331	Folate, DFE (mcg DFE)	108.211
Total Sugars (g)	39.358	Vitamin K (mcg)	0
Added Sugar (g)	39.104	Pantothenic Acid (mg)	0.219
Monosaccharides (g)	0	Minerals	
Disaccharides (g)	--	Calcium (mg)	119.808
Other Carbs (g)	0.094	Chromium (mcg)	--
Fat (g)	13.88	Copper (mg)	0.062
Saturated Fat (g)	5.384	Fluoride (mg)	--
Mono Fat (g)	3.326	Iodine (mcg)	--
Poly Fat (g)	4.505	Iron (mg)	2.983
Trans Fatty Acid (g)	0.104	Magnesium (mg)	9.793
Cholesterol (mg)	0.059	Manganese (mg)	0.238
Water (g)	5.195	Molybdenum (mcg)	--
Vitamins		Phosphorus (mg)	290.452
Vitamin A - IU (IU)	0.073	Potassium (mg)	99.392
Vitamin A - RE (RE)	0	Selenium (mcg)	4.834
Vitamin A - RAE (mcg)	0.033	Sodium (mg)	625.862
Carotenoid RE (RE)	0	Zinc (mg)	0.259
Retinol RE (RE)	0	Poly Fats	
Beta-Carotene (mcg)	0	Omega 3 Fatty Acid (g)	0
Vitamin B1 (mg)	0.341	Omega 6 Fatty Acid (g)	0
Vitamin B2 (mg)	0.307	Alcohol (g)	0
Vitamin B3 (mg)	3.231	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.

BAKEMARK

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

	PRODUCT SPECIFICATION MULTIFOODS® Ultra-Moist™ Yellow Cake Base ITEM #71784	Date: 21-Oct-21 Reference: 102220 Supersedes: 23-Sep-21
---	--	--

***HANDLING INSTRUCTIONS**

	SMALL BATCH	LARGE BATCH
Ultra-Moist Yellow Cake Base	10 lb	50 lb
Water	2 lb	10 lb
Mix 1 minute in low speed. 2 minutes in medium speed.		
Water	2 lb	10 lb
Oil	1 lb	5 lb
Mix 1 minute in low speed. Scrape down bowl & paddle. Mix 2 minutes in medium speed.		
Water	2 lb	10 lb
Mix 1 minute in low speed. Scrape down bowl & paddle. Mix 2 minutes in low speed.		

BATTER TEMPERATURE: 70° F
SPECIFIC GRAVITY: 0.85 – 0.90
BAKING TEMPERATURE: 375° F; For rack oven, use a lower baking temperature.

NOTES: 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 Ultra-Moist Yellow Cake	10 lb	50 lb
Agua	2 lb	10 lb
Se mezcla 1 minuto a velocidad baja. 2 minutos a velocidad baja.		
Agua	2 lb	10 lb
Aceite	1 lb	5 lb
Se mezcla 1 minuto a velocidad baja. Se raspa, se mezcla 2 minutos a 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
PESEO ESPECIFICO: 0.85 – 0.90
TEMPERATURA DE HORNEAR: 375° F; Cuando se usan un horno con parrillas, deben usar una temperatura mas baja.

NOTA: 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.

BAKEMARK

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