

	PRODUCT SPECIFICATION MULTIFOODS® Ultra-Moist™ Devil's Food Cake Base ITEM #71628	Date: 21-Oct-21 Reference: 102320 Supersedes: 16-Sep-21
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1. Product Description: Ultra-Moist™ Devil's Food Cake Base

2. Intended Use of Product:

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

3. Specifications:

A. Physical Standards

Color	Dark Brown
Aroma	Rich Cocoa Notes
Taste	Sweet Chocolate-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 MONOESTERS, MONO- AND DIGLYCERIDES, SOY LECITHIN), COCOA (PROCESSED WITH ALKALI), DRIED EGG WHITES, DEXTROSE. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: MODIFIED FOOD STARCH (CORN), SOYBEAN OIL, SODIUM BICARBONATE, NONFAT DRY MILK, SALT, SODIUM ALUMINIUM PHOSPHATE, CARAMEL COLOR, SOY LECITHIN, MONO- AND DIGLYCERIDES, RED 40, DICALCIUM PHOSPHATE, POLYSORBATE 60, ARTIFICIAL FLAVOR, MONOCALCIUM PHOSPHATE, SODIUM STEAROYL LACTYLATE, 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: 00018609716284

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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MULTIFOODS®
Ultra-Moist™ Devil's Food Cake Base
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***NUTRITIONAL INFORMATION**

Nutrients	Per 100g	Nutrients	Per 100g
Calories (kcal)	395.915	Vitamin B6 (mg)	0.002
Calories from Fat (kcal)	88.264	Vitamin B12 (mcg)	0.011
Calories from Sat Fat (kcal)	32.217	Biotin (mcg)	0
Protein (g)	8.434	Vitamin C (mg)	0.093
Carbohydrates (g)	71.952	Vitamin D - IU (IU)	0
Total Dietary Fiber (g)	2.566	Vitamin D - mcg (mcg)	0.01
Total Soluble Fiber (g)	0.344	Vitamin E - Alpha-Toco (mg)	0.025
Dietary Fiber (2016) (g)	0.51	Folate (mcg)	55.847
Soluble Fiber (2016) (g)	0.267	Folate, DFE (mcg DFE)	88.467
Total Sugars (g)	42.623	Vitamin K (mcg)	0
Added Sugar (g)	41.936	Pantothenic Acid (mg)	0.193
Monosaccharides (g)	0	Minerals	
Disaccharides (g)	--	Calcium (mg)	114.139
Other Carbs (g)	0.118	Chromium (mcg)	--
Fat (g)	9.914	Copper (mg)	0.054
Saturated Fat (g)	3.58	Fluoride (mg)	--
Mono Fat (g)	2.397	Iodine (mcg)	--
Poly Fat (g)	3.281	Iron (mg)	4.932
Trans Fatty Acid (g)	0.076	Magnesium (mg)	8.985
Cholesterol (mg)	0.294	Manganese (mg)	0.193
Water (g)	4.639	Molybdenum (mcg)	--
Vitamins		Phosphorus (mg)	250.306
Vitamin A - IU (IU)	2.767	Potassium (mg)	314.154
Vitamin A - RE (RE)	0	Selenium (mcg)	4.965
Vitamin A - RAE (mcg)	0.356	Sodium (mg)	929.648
Carotenoid RE (RE)	0	Zinc (mg)	0.213
Retinol RE (RE)	0	Poly Fats	
Beta-Carotene (mcg)	0	Omega 3 Fatty Acid (g)	0
Vitamin B1 (mg)	0.279	Omega 6 Fatty Acid (g)	0
Vitamin B2 (mg)	0.299	Alcohol (g)	0
Vitamin B3 (mg)	2.856	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
Devil's Food 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: 0.90 – 0.95

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: 0.90 – 0.95

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, varaciones del clima y tipo de producto deseado.

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