



Profit Bake

Chocolate Flavored Cake Base



ITEM: 6440150
GTIN: 00793760113768
Country of Origin: USA

PROPERTIES: Dairy Kosher
PRIMARY USES: Cakes
SECONDARY USES: None

DESCRIPTION:

A rich chocolate flavored base for making indulgent bakery products. Add eggs, oil, water, and sour cream to create decadent chocolate flavored treats. This base will hold chips, nuts, and other particulates to produce a variety of mouthwatering chocolate flavored baked goods. This product provides excellent volume and exceptional baked shelf life.

PACKAGING:

U/M: bag
Dimensions: 15" x 5" x 31"
Cube: 1.35 cubic feet
TI/HI: 5/10

Case Pack: 1
Net Weight: 50 lbs.
Gross Weight: 51 lbs.
Shelf Life: 364 days

INGREDIENTS:

Sugar, Bleached Wheat Flour, Cocoa Powder (treated with alkali), Modified Food Starch, Dairy Whey (Milk), Soybean Oil, Leavening (Baking Soda, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Buttermilk Solids, Mono and Diglycerides, Caramel Color, Salt, Natural Flavor, Enzyme.

Contains: Wheat and Dairy (Milk).

This product is manufactured on equipment exposed to egg and soy products.



Chocolate Flavored Cake Base

CHEMICAL CHARACTERISTICS (per 100 grams):*

Calories:	383.78
Calories from Fat:	39.30
Protein:	4.61 g
Carbohydrates:	81.21 g
Dietary Fiber:	1.44 g
Sugars:	50.27 g
Added Sugars:	46.07 g
Total Fat:	4.37 g
Saturated Fat:	1.19 g
Trans Fat:	0.02 g
Cholesterol:	1.11 mg
Water:	4.83 g
Vitamin D:	0.01 mcg
Calcium:	75.09 mg
Iron:	1.60 mg
Potassium:	274.86 mg
Sodium:	775.05 mg

* unprepared/dry mix only.

MICROBIOLOGICAL CHARACTERISTICS:*

Salmonella:	Negative
Standard Plate Count:	<50,000
Coliform:	<100
Yeast and Mold:	<100
Staph:	Negative

* as baked.



Profit Bake

Red Velvet Cake Base



ITEM: 6443150
GTIN: 00793760117476
Country of Origin: USA

PROPERTIES: Dairy Kosher
PRIMARY USES: Cakes, Whoopie Pie Shells
SECONDARY USES: Rings, Muffins, Loaves, Tortes.

DESCRIPTION:

Red Velvet Cake Base is a rich chocolate flavored base with a distinctive rich red color for making indulgent bakery products with a super moist grain and a “made from scratch” taste. Add eggs, oil and water to create decadent chocolate flavored treats. Make cakes, whoopie pie shells, rings, and more. This cake base provides excellent volume in a baked product with a superior shelf life.

PACKAGING:

U/M: Bag
Dimensions: 15” x 5” x 31”
Cube: 1.35 cubic feet
TI/HI: 5/10
Case Pack: 1

Net Weight: 50 lbs.
Gross Weight: 51 lbs.
Shelf Life: 364 days
Storage: store in a cool and dry place

INGREDIENTS:

Sugar, Bleached Wheat Flour, Modified Food Starch (corn), Soybean Oil, Leavening (Baking Soda, Sodium Aluminum Phosphate, Sodium Acid Pyrophosphate, Monocalcium Phosphate), Salt, Cocoa Powder (treated with alkali), Dairy Whey (Milk), Natural Flavor (corn, cocoa beans, vanilla), Nonfat Dry Milk, Emulsifiers (Propylene Glycol Monostearate, Mono & Diglycerides (soy beans), Sodium Stearoyl Lactylate, Soy Lecithin), Rice Starch, Buttermilk Solids, Mono and Diglycerides (soy beans), Caramel Color (corn), F. D. & C. Red #40, Enzyme (wheat).

Contains: Wheat, Dairy (Milk), and Soy.

This product is manufactured on equipment exposed to egg products.



Red Velvet Cake Base

CHEMICAL CHARACTERISTICS (per 100 grams):*

Calories:	387.64
Calories from Fat:	35.53
Protein:	3.98 g
Carbohydrates:	83.03 g
Dietary Fiber:	1.09 g
Sugars:	48.57 g
Added Sugars:	46.99 g
Total Fat:	3.95 g
Saturated Fat:	1.27 g
Trans Fat:	0.00 g
Cholesterol:	0.56 mg
Water:	5.48 g
Vitamin D:	0.06 mcg
Calcium:	29.84 mg
Iron:	0.58 mg
Potassium:	113.41 mg
Sodium:	790.24 mg

* *unprepared/dry mix only.*

MICROBIOLOGICAL CHARACTERISTICS:*

Salmonella:	Negative
Standard Plate Count:	<50,000
Coliform:	<100
Yeast and Mold:	<100
Staph:	Negative

* *as baked.*



Profit Bake

Yellow Pudding Cake Base



ITEM: 6441150
GTIN: 00793760113775
Country of Origin: USA

PROPERTIES: Kosher
PRIMARY USES: Cakes, cupcakes, tortes
SECONDARY USES: None

DESCRIPTION:

Add eggs, oil, and water to this *trans fat free* Yellow Pudding Cake Base to create creamy deluxe “made from scratch” cakes and cupcakes. The super moist grain and superior creamy flavor make this an excellent choice.

PACKAGING

U/M: bag
Dimensions: 15” x 5 x 31”
Cube: 1.35 cubic feet
TI/HI: 5/10
Case Pack: 1

Net Weight: 50 lbs.
Gross Weight: 51 lbs.
Shelf Life: 364 days
Storage: store in a cool and dry place

INGREDIENTS:

Sugar, Bleached Wheat Flour, Modified Food Starch, Soybean Oil, Leavening (Baking Soda, Sodium Aluminum Phosphate), Salt, Nonfat Dry Milk, Emulsifiers (Propylene Glycol Monostearate, Mono & Diglycerides, Sodium Stearoyl Lactylate, Soy Lecithin), Natural and Artificial Flavor, Rice Starch, Enzyme, Turmeric added for color.

Contains: Wheat, Dairy (Milk), and Soy

This product is manufactured on equipment exposed to egg products.



Profit Bake

Yellow Pudding Cake Base

CHEMICAL CHARACTERISTICS (per 100 grams):*

Calories:	390.53
Calories from fat:	35.77
Protein:	3.77 g
Carbohydrates:	83.56 g
Dietary Fiber:	0.71 g
Sugars:	48.07 g
Added Sugars:	47.37 g
Total Fat:	3.97 g
Saturated Fat:	1.32 g
Trans Fat:	0.00 g
Cholesterol:	0.38 mg
Water:	5.68 g
Vitamin D:	0.08 mcg
Calcium:	18.37 mg
Iron:	0.26 mg
Potassium:	60.60 g
Sodium:	775.74 mg

* unprepared/dry mix only.

MICROBIOLOGICAL CHARACTERISTICS: *

Salmonella:	Negative
Standard Plate Count:	<50,000
Coliform:	<100
Yeast and Mold:	<100
Staph:	Negative

* as baked.