Date: 1.22.2025 Superseeding: 6.18.2024



WG Coffee Cake Mix and WG Topping Mix, combo pack

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Product Information					
Product Name:	WG Coffee Cake Mix and WG Topping Mix, combo pack				
Item Number:	30013				
Recipe Yield:					
One bag of Cake Mix and one bag of Topping Mix plus added ingredients (egg, oil, vinegar, water) creates one full baked sheet pan of Coffee cake.					
USDA Meal Contribution / Formulation Statement: GRAINS					
Does product meet Whole Grain Rich	Yes, WG Corn Meal and		AL	ALLERGENS	
criteria? (at least 50% or 1st ingredient?)	Whole Wheat	Contains: Wheat, Milk May Contain: Egg, Soy *This product is manufactured in a facility that processes Wheat, Milk, Egg and Soy			
Does product contain non-creditable grains?	Yes, Corn starch (.9g)				
GRAINS					
Grams of creditable grains ingredient per cake mix bag and topping bag:					
	Gram Standard of				
	Grams of Creditable Grain e Grain Ingredient? ingredient per Portion? (A)		Creditable Grain per oz	Creditable Amount (A/B)	
Description of Creditable Grain Ingredient?			equivalent? (B)		
Whole Wheat Flour	748.3 grams		16	46.768	
Enriched Wheat Flour	586.7 grams		16	36.668	
Product Details:					
	4/4.75 lb bags of Cake Mix and				
Units per Case:	4/1.25 lb bags Topping Mix				
Case Cube:	0.92 f^3				
Case Gross Weight:	25 #				
Case Net Weight:	24 #				
Case Dimensions (in):	16" x 11.75" x 85"				
Pallet Tie:	10 x 7				
GTIN-12 Code:	728345651533				
Baking Instructions:	See recipe on page two				
Storage Requirements:	Store Ambient at 70F or less				
Shelf Life:	6 months from manufacture date. Best if used by date printed on out case.				
Ingredients:					
Cake Mix: Whole Wheat Flour, Granulated Sugar, Brown Sugar, Unbleached Wheat Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, malted barley and folic acid). No					

Cake Mix: Whole Wheat Flour, Granulated Sugar, Brown Sugar, Unbleached Wheat Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, malted barley and folic acid), Non Fat Dry Milk, Modified Food Starch, Double Acting Baking Powder, Salt, Soybean Oil, Cinnamon, Nutmeg. Topping Mix: Whole Wheat Flour, Granulated Sugar, Brown Sugar, Unbleached Wheat Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, malted barley and folic acid), Soybean Oil, Salt, Cinnamon, Nutmeg.

I certify the above is true and correct:

Laura Bruno, RD, SNS President, Buena Vista Foods Nutrition Facts
Serving size (100g)
Amount per serving
Calories 3,600
Calories 3,000
Supuly Mauer
Test Fat 2) 500
Searured Fat 6
Searured Fat 7
Searured Fat 6
Searured Fat 7
Searured Fat

Cake Mix

| Nutrition Facts | Serving size | (100g) | Amount per serving | Calories | 430 | % Daily Value* | Total Fat 14g | 13% | Saturated Fat 2.5g | 13% | 7mas Fat 0g | (10% Saturated Fat 2.5g | 13% | 7mas Fat 0g | (10% Saturated Fat 2.5g | 13% | 7mas Fat 0g | (10% Saturated Fat 2.5g | 13% | 7mas Fat 0g | 12% |

Topping Mix

Buena Vista Food Products, 823 W. 8th Street, Azusa, CA 91702 626.815.8859



PRODUCT: WG Coffee Cake and Topping Mix #30013

RECIPE YIELD: 1 Full sheet pan of coffee cake - full sheet pan equals 72/2oz servings or 49/2.9oz servings.

INGREDIENTS BAKE TEMPERATURE

WG Coffee Cake Mix - 1 Pouch (4.75 lbs.) 335 F (conventional oven)

Soybean Oil - 12 oz. (1.5 cups)

Whole Eggs, liquid - 14.29 oz. (7 large eggs) PREP TIME

Water - 16 oz. (2 cups) 15 minutes

50 Grain (Distilled White) Vinegar - 0.80 oz. (1.6 TBS)

Water - 16 oz. (2 cups)

BAKE TIME

WG Topping Mix - 1 Pouch 35-40 minutes

INSTRUCTIONS

STEP 1: Combine the package of coffee cake mix, oil, and eggs in a bowl. Mix for 2 minutes at low speed.

STEP 2: Mix in the first 16oz (2 cups) of water and vinegar at low speed for 2 minutes. Scrape down bowl and mixer paddles. Mix at medium speed for 1 minute.

STEP 3: Mix in the second 16oz (2 cups) of water at low speed for 1 minute, scrape down; Mix for 2 minutes more at low speed.

STEP 4: Pour the batter into a full sheet pan.

STEP 5: Add frozen or canned fruit into the batter.

STEP 6: Apply topping mix evenly to the top of unbaked whole grain coffee cake.

STEP 7: Bake for 35-40 minutes.

INGREDIENT STATEMENT

Base Cake Mix: [Whole Wheat Flour, Brown Sugar, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Nonfat Milk, Food Starch-Modified, Baking Powder (Baking Soda, Sodium Aluminum Phosphate, Corn Starch, Monocalcium Phosphate), Salt, Soybean Oil, Cinnamon, Nutmeg], Water, Soybean Oil, Eggs, Vinegar

WG Topping Mix: Whole Wheat Flour, Brown Sugar, Sugar, Enriched Wheat Flour, (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Soybean Oil, Salt, Cinnamon, Nutmeg.

Prepared Recipe Contains: Wheat, Milk, Eggs