



Date: 6.18.24
Superseding: 1.1.24

Manufacturer Product Specification

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

Buena Vista is a Peanut Free and Tree Nut free plant.

Product Information

Product Name: WG Coffee Cake Mix and WG Topping Mix (Combo Pack)
Item Number: 30013
Description : Contains 4/4.75 lb. bags *Coffee Cake* mix and 4/1.25 lb. bags *Topping* mix.
Serving Suggestion: One bag of Cake Mix and one bag of Topping mix plus added ingredients creates one full baked sheet pan of Coffee Cake.

USDA Meal Contribution/Formulation Statement:

Does product meet Whole Grain Rich criteria? (at least 50% or 1st ingredient?) Yes, Whole Wheat

Does product contain non-creditable grains? Yes, Corn Starch (.9g)

Description of Creditable Grain Ingredient? Grams of Creditable Grain ingredient per cake mix bag and topping bag?

Whole Wheat Flour	748.3 grams
Enriched Wheat Flour	586.7 grams

Packaging

Units per Case: 4 /4.75 lb. bags of Cake Mix & 4/1.25 lb. bags Topping Mix
Case Cube: 0.75
Case Gross Weight: 25 lbs.
Case Net Weight: 24 lbs.
Pallet Tie: 10 X 7
UPC Case Code: 07 28345 65153 3
Case/Pack Coding System Example: Manufacture Date/Julian Date/Year (MD/51/23)
Storage Requirements: Store Frozen at 75°F Ambient
Shelf Life: 6 Months from Manufacture Date - Best Used by Date Printed on 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), 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.

Baked Nutritional Information:

Cake Mix	
Nutrition Facts	
Serving size	(100g)
Amount per serving	
Calories	360
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 630mg	27%
Total Carbohydrate 83g	30%
Dietary Fiber 0g	0%
Total Sugars 48g	
Includes 43g Added Sugars	86%
Protein 6g	
Vitamin D 1mcg	8%
Calcium 139mg	10%
Iron 2mg	10%
Potassium 258mg	6%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.

Topping	
Nutrition Facts	
Serving size	(100g)
Amount per serving	
Calories	430
	% Daily Value*
Total Fat 14g	18%
Saturated Fat 2.5g	13%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 280mg	12%
Total Carbohydrate 74g	27%
Dietary Fiber 3g	11%
Total Sugars 41g	
Includes 41g Added Sugars	82%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 16mg	2%
Iron 2mg	10%
Potassium 86mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.

I certify the above is true and correct.



Laura Trujillo, RD, SNS
President, Buena Vista Foods

Allergens: Wheat, Milk - May Contain: Egg, Soy
*This product is manufactured in a facility that processes Whea, Milk, Egg and Soy.



PRODUCT: WG Coffee Cake Mix (BV Item 30013)

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

INGREDIENTS

WG Coffee Cake Mix - 1 Pouch (4.75 lbs.)

Soybean Oil - 12 oz. (1.5 cups)

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

Water - 16 oz. (2 cups)

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

Water - 16 oz. (2 cups)

WG Topping Mix - 1 Pouch

BAKE TEMPERATURE

335 F (conventional oven)

PREP TIME

15 minutes

BAKE TIME

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.

Contains: Egg, Milk, Wheat