

# HOSPITALITY SOUTHERN YELLOW CORNBREAD MIX



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## Nutrition Facts

Serving per container: about 49

**Serving Size: 1/3 cup dry mix (46g)**

**Amount Per Serving**

**Calories: 180**

		% Daily Value*
<b>Total Fat:</b>	5g	6%
Saturated Fat:	1g	5%
Trans Fat:	0g	
Polyunsaturated Fat:	1g	
Monounsaturated Fat:	2.5g	
<b>Cholesterol:</b>	10mg	3%
<b>Sodium:</b>	590mg	26%
<b>Total Carbohydrate:</b>	30g	11%
Dietary Fiber:	1g	4%
Total Sugars:	6g	
Includes 4g Added Sugars		8%
<b>Protein:</b>	3g	
Vitamin D:	0mcg	0%
Calcium:	230mg	20%
Iron:	1.4mg	8%
Potassium:	90mg	2%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### Storage and Handling Suggestions:

50°F to 85°F with a target temperature  
of 70°F with humidity under 50%

### More Information:

\*\*365 Days for product performance  
60 Days against infestation



### PRODUCT SPECIFICATIONS:

Brand	Pack	General Product Description	
Hospitality	6/5 lb.	Cornbread Mix, Southern Yellow	
MFG. Code	GTIN	UPC	
71923-65807	10071923658071	0 71923 65807 4	
Net Weight	Gross Weight	Country of Origin	Kosher
30 lbs.	31.5 lbs.	USA	Circle V Dairy

### Shipping Information:

Dimensions:	17.563 x 9.688 x 11.688	Cube:	1.151
TI x HI:	10 x 4	(TI = Amount on a Layer) (HI = Number of Layers High)	
Shelf Life:	365 Days from Date of Manufacture**	Date Code:	Best By

### Ingredients:

ENRICHED DEGERMED YELLOW CORN MEAL (DEGERMED YELLOW CORN MEAL, NIACIN, IRON [FERROUS SULFATE], THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SOYBEAN OIL, SUGAR, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), BUTTERMILK, WHEY, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SALT, EGG YOLK, MODIFIED CORN STARCH, CALCIUM CARBONATE, XANTHAN GUM.

CONTAINS A BIOENGINEERED FOOD INGREDIENT

### Allergens:

Egg, Milk, Wheat

### Benefits:

Add Water Only (Complete)

### Directions:

INGREDIENTS	5 LB. BASIS	2 1/2 LB. BASIS
Water (70°F to 75°F)	5 cups (40 oz.)	2 1/2 cups (20 oz.)
Cornbread Mix	5 lbs.	2 1/2 lbs.

1. Pour 1/2 of total water into mixing bowl: add mix.
2. Mix on low speed\* with paddle for 1 1/2 minutes.
3. Add rest of water gradually while blending for 1/2 minute on low speed.\*
4. Scrape bowl and paddle.
5. Mix on low speed\* for 1 minute.

Fill on 18x26 inch greased or paper lined sheet pan with entire amount of batter.

Bake at 400°F for 20 to 25 minutes\*\* in a preheated standard oven.

(In a convection oven 350°F for 18 to 23 minutes.)

\*Low speed is 1st speed on a 3 speed mixer and 2nd on a 4 speed mixer.

\*\*Baking time may vary depending on oven and oven load.

Yield: 5lb of Cornbread Mix will make one 18x26" sheet pan.

