



Making Life a Sweeter Place

Golden Barrel Products has two locations and is a division of M. Simon Zook Family of Business



Good Olde Fashioned Funnel Cake Mix

Physical Properties:

Appearance	Dry, free-flowing powder free of hard lumps
Color	Slightly Yellowish
Odor	Sweet, slight dairy odor

Nutritional Data/100g:

Calories Kcal	352.6
Total Fat, g	3.5
Saturated Fat, g	0.8
Trans Fat, g	0.0
Cholesterol, mg	38.8
Sodium, mg	698.7
Total Carbohydrate, g	73.6
Dietary Fiber, g	9.3
Total Sugars*, g	19.0
Added Sugars, g	19.0
Other Carbohydrate, g	45.3
Protein, g	11.0
Vitamin D, mcg	0
Calcium mg	95
Iron, mg	4.1
Potassium, mg	371.9
Vitamin A, IU	74.2
Vitamin C, mg	0.04
Niacin, mg	3.5
Thiamine, mg	0.3
Riboflavin, mg	0.2

* "Total Sugars" in this product may contribute to "Added Sugars" for nutrition labeling purposes in the final consumer product

Packaging and Storage:

Poly bag (5 lbs.)

Storage:


Store in a cool, dry climate. Under ambient climate of 70% relative humidity and 70 degrees Fahrenheit

Ingredient Statement:

Unbleached wheat flour, sugar, whole egg powder, milk protein concentrate, sweet whey powder, soybean oil, sodium acid pyrophosphate, salt, sodium bicarbonate, defatted soy flour, vanillin, beta carotene

Contains Egg, Milk, Soy and Wheat

Certifications:

Kosher Dairy 

FCC:

Issue Date: 03/20/25
Supersedes: 02/14/24

Meets specifications

GRAS:

21 CFR Subchapter B: Food for Human Consumption

Gluten:

Contains wheat gluten

Allergens: Contains soy, egg, milk and wheat

Country of Origin: Major ingredients are sourced from the United States of America and Canada. Minor ingredients (i.e., preservatives) are imported by a distributor based in the United States of America and are, per statements issued by that distributor, sourced from Poland.

Prop 65: Good Olde Fashioned Funnel Cake mix contains no Prop 65 restricted chemicals.

BE Status: Good Olde Fashioned Funnel Cake Mix contains bioengineered food ingredient.

Vegan Status: Good Olde Fashioned Funnel Cake contains milk and egg, and is therefore not suitable for a vegan diet.

Directions: Add 10 cups of water to a mixing bowl and add the 5 lb. mix to the water.

Mixing Method:

- 1.) Using the paddle attachment on the mixer, mix on low speed for ten seconds and scrape bowl.
- 2.) Mix and additional 1 minute on medium speed. Do not over mix! (For hand mixing, use a wire whip for best results. Mix until the batter is smooth).

Frying:

- 1.) Preheat the frying fat to between 375°F and 400°F.
- 2.) Fry approximately 20 – 30 seconds; when the edges are slightly brown, turn cake and fry and additional 20 – 30 seconds.
- 3.) Remove the cake from the fryer and let the excess oil drip back into the fryer. Note: if using a frying pan instead of a ring and fryer, make sure there is at least 2 inches of oil in the pan to start.

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Golden Barrel Products (Honey Brook) 4960 Horseshoe Pike, Honey Brook, PA 19344 (800) 327-4406
Golden Barrel Products (Leola) 388 East Main Street, Leola, PA 17540 (800) 633-2676

www.goldenbarrel.com