



langloiscompany.com

**PRODUCT**

**CHOCOLATE PUDDING POWDER #350**

**FOOD GRADE**

This product shall be of food grade and in all respects, including labeling, in compliance with the Federal Food, Drug, and Cosmetic Act of 1939 as amended and all applicable regulations thereunder.

**DESCRIPTION**

This fine product was developed to yield a high quality chocolate pudding dessert with the simplest preparation possible. This dessert is prepared by combining cold milk with a dry mix. This product has a desirable cocoa flavor. This product shall be free of rancid, bitter, musty, or other undesirable flavors or odors. The product shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices.

**CONTAINER**

12/24 oz. Cases, 6/4.5 lb. Cases, 25 lb. Cartons

**PREPARATION**

Use 1 Gallon of cold milk per 24 oz. pouch of pudding powder. Use 3 Gallons of cold milk per 4.5 lb. bag of pudding powder. Pour 1/2 of the required amount of cold milk into a mixing container. Add all of the pudding powder. Use a wire whip to mix well and make a paste. Then add the balance of the required amount of cold milk. Mix the product until smooth and creamy. Pour liquid pudding mixture into desired serving containers. Refrigerate for about 1 - 2 hours or until firm. Slightly stir before serving for a creamier appearance.

**YIELD**

36 - 38, 2 cup servings per 24 oz. bag. 108 - 114, 2 cup servings per 4.5 lb. bag.

**INGREDIENTS**

Sugar, Modified Food Starch, Cocoa (processed from alkali), **Whey (from Milk)**, Tetrasodium Pyrophosphate, Mono & Diglycerides, Salt, Disodium Phosphate, Calcium Sulfate, Artificial Flavor.

**Allergen Warning: Contains Milk**

**NUTRITION  
(Dry Mix Only)**

<b>Nutrition Facts</b>	
Serving Size About 2 Tbsp (18g)	
Amount Per Serving	
<b>Calories 60</b>	<b>Calories from Fat 5</b>
	<b>% Daily Value*</b>
<b>Total Fat 0g</b>	<b>1%</b>
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 250mg</b>	<b>10%</b>
<b>Total Carbohydrate 16g</b>	<b>5%</b>
Dietary Fiber 1g	2%
Sugars 12g	
<b>Protein 0g</b>	
Vitamin A 0%	• Vitamin C 0%
Calcium 2%	• Iron 25%
Folate 0%	
<small>*Percent Daily Values are based on a 2,000 calorie diet.</small>	