



Office: (504) 897-5454 Fax: (504) 897-5465

Carnival Culinary Solutions Establishment # 20103 5900 South Front St. New Orleans, LA 70115

PRODUCT SPECIFICATION

PRODUCT DETAILS

Item Number 1120
Product Name Bread Pudding Base
Product Description A base for making traditional bread pudding – just add bread

Ingredient Statement

Milk, cane sugar, evaporated milk (milk, dipotassium phosphate, carrageenan, vitamin3), liquid eggs (whole eggs, citric acid), cinnamon, vanilla.

Baking Instructions

1 BATCH recipe: Supplies—1/5lb bag of bread pudding mix, 2 loaves of French bread (French bread, poboys, mini poboys etc. STALE BREAD WORKS BEST) directions—1) allow bread pudding mix to defrost overnight in the cooler making sure product is completely defrosted. 2) break bread into small cubes 3) in a large bowl, combine bread & Pudding mix making sure to shake mix well. 4) mix thoroughly 5) pan into desired containers (1lb, 8x8, 1/2 pans, etc) 6) bake at 350° until golden brown and firm. Cook times will vary due to pan sizes. (see chart below) 7) remove from oven. Allow to cool slightly. 8) top with condensed milk unless freezing. (If freezing, freeze without condensed milk. Top with condensed milk after defrosting.) 9) once cool, cover and package for retail. ** Alternate recipe: Raisn Bread pudding - add raisins to half batch—pan half of the recipe as original, and then add the raisins. Mix. Pan the rest into desired pans.

Allergen Statement

MILK and EGG

Shelf Life & Storage

Frozen - 12 months storage kept at or below 0° F.

Packaging 4 / 5 lb pouches

Case Net Wt. 20 lbs.

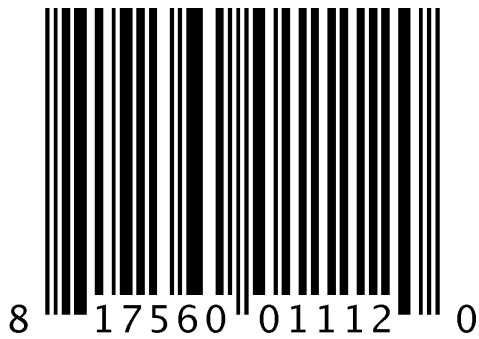
Height 8.75"

Width 8.32"

Depth 11.95"

Ti / Hi 16 x 6

UPC



Physical Description

Appearance: Creamy, off white in color with cinnamon speckles.

Aroma: Clean, Fresh; reasonably match a standard

Nutritional Information

Nutrition Facts	
Serving size: 4 oz (114g)	
Servings Per Container 1	
Amount Per Serving	
Calories 199	Cal. from Fat 76
% Daily Value*	
Total Fat 8g	15%
Saturated Fat 3g	15%
Trans Fats 0g	
Cholesterol 75mg	25%
Sodium 114mg	4%
Total Carbohydrate 27g	8%
Dietary Fiber 0g	0%
Sugars 27g	
Protein 4g	
Vitamin A 8%	Vitamin C 0%
Calcium 10%	Iron 4%
* Percent Daily Values is based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.	
Calories	2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2400mg 2400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g
Calories per gram:	
Fat 9	Carbohydrate 4 Protein 4

Warranty Statement

This product will be manufactured in accordance with all current relevant US legislation. The information stated is given in good faith and is based upon the product formulation and data provided by our raw material suppliers.

All reasonable precautions that could be expected of a reasonable manufacturer have been taken, however no absolute guarantees can be given that trace / carry over residues will be totally absent.

Confidentiality

This specification and the information contained within it remains the property of this company and must not be disclosed to any third party without prior written permission of the company.