

## 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.

**Storage/Shelf Life:** 12 months at 0°F or below

**Packaging:** 4/5lb pouches

**Case Net Wt.:** 20lb

**Height:** 8.75"

**Width:** 8.32"

**Depth:** 11.95"

**Ti/Hi:** 16x6

#### Physical Description

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

**Aroma:** Clean, fresh; reasonably match a standard

**Allergen Statement:** MILK & EGG

#### Nutritional Information:

Available upon request

UPC



8 17560 01112 0

**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.

**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.

## Baking Instructions

### **ORIGINAL ONE-BATCH RECIPE**

#### **Supplies:**

- 1) 1/5lb bag of bread pudding mix.
- 2) Two loaves of French bread.  
(**French bread, po'boys, mini po'boys etc. STALE BREAD WORKS BEST**)

#### **Directions:**

- 1) Allow the bread pudding mix to defrost overnight in the cooler, ensuring it 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 and oven variations.
- 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.

### **ALTERNATIVE RECIPE**

#### **Raisin Bread Pudding:**

- 1) Add raisins to half batch—pan half of the recipe as original, and then add the raisins.
- 2) Mix.
- 3) Pan the rest into desired pans.