



Carnival Culinary Solutions Establishment # 20103

Office: (504) 897-5454 Fax: (504) 897-5465
803 Jefferson Hwy Suite 200 Jefferson, LA 70121

Product Specification

Product Details

Item Number: 9029

Product Name: Bread Pudding Mix

Product Description: Ready to bake bread pudding mix.

Bread Pudding Mix 9029

(COMPLETE w/ FRENCH BREAD)

INGREDIENTS: MILK (VITAMIN D), SUGAR, FRENCH BREAD (ENRICHED WHEAT FLOUR [WHEAT FLOUR, BARLEY MALT, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], WATER. CONTAINS 2 % OR LESS OF THE FOLLOWING: YEAST, SUGAR, SALT, SOYBEAN OIL, WHEAT GLUTEN, YEAST NUTRIENTS [CALCIUM SULFATE, AMMONIUM SULFATE], CORN STARCH, DOUGH CONDITIONERS [POTASSIUM BROMATE, ASCORBIC ACID], SESAME SEEDS IF APPARENT), LIQUID EGGS (WHOLE EGGS, ACIDIC ACID (TO PRESERVE COLOR) 0.15 % WATER ADDED AS A CARRIER FOR ACIDIC ACID), WATER, VANILLA (WATER, PROPYLENE GLYCOL, VANILLA, ETHYL VANILLA, CARAMEL COLORING & SYNTHETIC ESTER), AND SPICES.

CONTAINS: MILK. EGGS. SOY and WHEAT

Cooking Instructions: For best results, completely defrost product. Pour 1 bag of product into A greased half pan. Bake covered at 350° for 30 minutes. Bake uncovered for 45 minutes. Cook times vary with equipment.



ITEM# 9029
LOT# 2054

MFG:03/24/2025
BEST BY:09/24/2026

KEEP FROZEN



4 - 4LB BAGS NET WT. 16 LBS

803 JEFFERSON HWY. JEFFERSON, LA 70121 EST. #20103

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

Packaging: 4/4lb pouches

Case Net Wt.: 16lb

Height: 5.89"

Width: 8.32"

Depth: 11.95"

Ti/Hi: 16x6

Physical Description:

Appearance: Creamy, off white in color with soaked French bread visuals.

Aroma: Clean, Fresh; reasonably match a standard

Allergen Statement

CONTAINS: MILK, EGGS, SOY and WHEAT

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Nutrition Facts

Serving Size 1 oz (28g)

Amount Per Serving

Calories 70 Calories from Fat 30

% Daily Value*

Total Fat 3g 5%

Saturated Fat 1.5g 7%

Trans Fat 0g

Cholesterol 20mg 7%

Sodium 45mg 2%

Total Carbohydrate 8g 3%

Dietary Fiber 0g 0%

Sugars 7g

Protein 1g

Vitamin A 2% • Vitamin C 0%

Calcium 2% • Iron 0%

* Percent Daily Values are 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	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

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.

INGREDIENTS: Milk, Whole, Sugar, Eggs, French Bread, Margarine, Butter, Without Salt, Water, Vanilla Extract, Cinnamon,, Nutmeg

CONTAINS: EGGS, MILK

Carnival Bread Pudding_9029_Job Aid

Cooking Instructions:

For best results, completely defrost product before beginning.

- Pour 1 bag of product into a greased half pan.
- Bake covered at 350° for 30 minutes or until set in the middle.*
- Spray inside of foil to avoid sticking to product while cooking.
- To cook 2 bags (full pan) follow same prep instructions, allow product to bake covered for 1 hour.*
- Top with your favorite sauce.

***Cook times vary with equipment.*