



Carnival Culinary Solutions Establishment # 20103

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803 Jefferson Hwy Suite 200 Jefferson, LA 70121

Product Specification

Product Details

Item Number: 1120

Product Name: Bread Pudding Base

Product Description: A base for making traditional bread pudding – just add bread

Bread Pudding Base 1120

INGREDIENTS: MILK, CANE SUGAR, EVAPORATED MILK (MILK, DIPOTASSIUM PHOSPHATE, CARRAGEENAN, VITAMIN3), LIQUID EGGS (WHOLE EGGS, CITRIC ACID), CINNAMON, VANILLA.

CONTAINS: EGGS AND MILK

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: RAISIN 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.



ITEM# 1120

LOT# 2172

MFG: 04/07/2025

BEST BY: 10/07/2026

Oven Chart	
1 pound pan	30-45 minutes
8x8 pan	45-60 minutes
1/2 pans	60-75 minutes

KEEP FROZEN



4-5 LB BAGS NET WT. 20 LBS.

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

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

CONTAINS: EGGS AND MILK



Nutrition Facts

1 serving per container

Serving size 1 oz (28g)

Amount per serving

Calories 50

% Daily Value *

Total Fat 2g 3%

Saturated Fat 1g 4%

Trans Fat 0g

Cholesterol 20mg 6%

Sodium 25mg 1%

Total Carbohydrate 7g 2%

Dietary Fiber 0g 0%

Total Sugars 7g

Includes 6g Added Sugars 12%

Protein 1g

Vitamin D 0.2mcg 2%

Calcium 20mg 2%

Iron 0mg 0%

Potassium 20mg 0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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, Margarine, Water, Cinnamon,, Vanilla Extract, Imitation

Contains: Eggs, Milk, Soy

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.