

## langloiscompany.com

**PRODUCT** 

FOOD GRADE

DESCRIPTION

**CONTAINER** 

**PREPARATION** 

**YIELD** 

**INGREDIENTS** 

NUTRITION (Dry Mix Only)

## **CORNBREAD MIX #089**

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.

This fine product was developed to yield a high quality combread with the simplest preparation possible. This cornbread mix is prepared by combining cold water with a dry mix. This mix produces a cornbread that has desirable texture and a delicious flavor. The color is golden yellow on both the outside and inside. 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. Dry Mix does not contain more than 9% moisture.

6/5 cs. or 50 lb. bag

For 5 Lbs. mix, add approximately 50 oz. cold water. Pour cold water into a mixing bowl and then add combread mix. Using the paddle attachment, mix on LOW speed for approx. 1 minute and on MEDIUM speed for approx. 2 minutes. Mix only until all water is absorbed. Allow batter to sit for at least 5 minutes before scaling. Pour batter into desired baking container or muffin tins. Bake for 20-23 minutes in a convection oven preheated to  $315^{\circ}$ F. or for 18-20 minutes in a conventional oven preheated to  $350^{\circ}$ F.

5 lbs. of mix yields approx. 60 - 2 oz. batter portions.

Bleached Wheat Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, malted barley, folic acid), Cornmeal, Sugar, Vegetable Shortening (contains one or more of the following oils: soybean, cottonseed, canola), Leavening (sodium bicarbonate, sodium aluminum phosphate & monocalcium phosphate), Salt, Soy Flour, Whey (from milk), Dried Eggs.

Allergen Warning: Contains Wheat, Soy, Milk, and Eggs.

Nutriti Serving Size 1/4		n Facts p of Mix (37g)	5
Amount Per Serving	g		_
Calories 140	Ca	alories from Fat	15
		% Daily Val	ne,
Total Fat 2g		3	8%
Saturated Fa	g 3	%	
Trans Fat 0g			
Cholesterol On	C	1%	
Sodium 320mg	13	1%	
Total Carbohye	27g 9	1%	
Dietary Fiber	- 4	1%	
Sugars 3g			_
Protein 3g			
1411		150	
Vitamin A 0%	•	Vitamin C 0%	
Calcium 2%	•	Iron 6%	
Folate 10%			
*Percent Daily Value diet	s are b	based on a 2 000 cald	rie