

GMLFS VANILLA PUDDING MIX



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Nutrition Facts

Serving per container: about 436

Serving Size: 3 Tbsp. (26g) dry mix

Amount Per Serving

Calories: 100

		% Daily Value*
Total Fat:	0g	0%
Saturated Fat:	0g	0%
Trans Fat:	0g	
Polyunsaturated Fat:	0g	
Monounsaturated Fat:	0g	
Cholesterol:	0mg	0%
Sodium:	400mg	17%
Total Carbohydrate:	24g	9%
Dietary Fiber:	0g	0%
Total Sugars:	19g	
Includes 19g Added Sugars		38%
Protein:	0g	
Vitamin D:	0mcg	0%
Calcium:	0mg	0%
Iron:	0mg	0%
Potassium:	0mg	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.

Storage and Handling Suggestions:

50°F to 85°F with a target temperature
of 70°F with humidity under 50%

PRODUCT SPECIFICATIONS:

Brand	Pack	General Product Description	
GMLFS	1/25 lb.	Pudding Mix, Vanilla	
MFG. Code	GTIN	UPC	
71923-64088	00071923640888	0 71923 64088 8	
Net Weight	Gross Weight	Country of Origin	Kosher
25 lbs.	26 lbs.	USA	Circle V Dairy

Shipping Information:

Dimensions:	23.0 x 14.0 x 3.5	Cube:	0.652
TI x HI:	7 x 10	(TI = Amount on a Layer) (HI = Number of Layers High)	

Ingredients:

SUGAR, DEXTROSE, MODIFIED CORN STARCH, TETRASODIUM PYROPHOSPHATE, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: DISODIUM PHOSPHATE, MONOGLYCERIDES, ARTIFICIAL FLAVOR, SOYBEAN OIL, SALT, SOY LECITHIN, WHEY, SODIUM CASEINATE, PALM OIL, YELLOW 5, YELLOW 6

CONTAINS BIOENGINEERED FOOD INGREDIENTS

Allergens:

Milk, Soy

Benefits:

Instant, just add milk

Directions:

FOR PUDDING:

Ingredients	5 lb. Basis	10 lb. Basis	25 lb. Basis
Milk	2 gals + 3 qts	5 gals + 2 qts	13 gals + 3 qts
Mix	5 lbs.	10 lbs.	25 lbs.
Yield	88 1/2 Cup Servings	176 1/2 Cup Servings	440 1/2 Cup Servings

1. Pour cold milk into mixing bowl. Add mix and blend on low speed until well blended, about 2 minutes.
2. Pour at once into dessert dishes and let set for 5 to 10 minutes.

FOR PIES:

Ingredients	5 lb. Basis	10 lb. Basis	25 lb. Basis
Milk	2 gals. + 3 1/2 pts.	4 gals. + 3 1/2 qts.	12 gals. + 2 1/2 pts.
Mix	5 lbs.	10 lbs.	25 lbs.
YIELD	20 - 8" pies	40 - 8" pies	100 - 8" pies

Prepare as for pudding, using the milk above and mix only 1 minute.
Pour the mix at once into cooled baked pie shell.
Chill for one hour or more.

