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PRODUCT

FUNNEL CAKE MIX #021

FOOD GRADE

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.

DESCRIPTION

This fine product was developed to make an excellent funnel cake with desirable flavor and texture. This product cooks up golden and crispy. The inside is moist and full of flavor. This product can be prepared by just adding water. It can also be prepared by adding eggs and water. 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.

CONTAINER

6/5 lb. Case and 25 lb. Bag

PREPARATION

Combine 6 cups (48 oz.) of cold water with 5 lbs. of mix. Adjust water to desired consistency for equipment. Add 6 eggs for a richer product. Stir until well blended. Allow batter to sit for about 5 minutes after preparing. Pour batter into a funnel, pastry bag, pitcher, etc. for pouring into a fryer. Slowly pour batter into vegetable oil preheated to 375° F. Be creative and make swirling designs. Fry for about 30 seconds to 1 minute on each side. Serve the cake topped with fruit, powdered sugar or plain.

USES

Funnel cake is commonly served at fairs, carnivals, amusement parks, or fundraisers as a concession item. Low cost and easy preparation make this product highly desirable.

INGREDIENTS

Bleached **Wheat** Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, malted barley and folic acid), Sugar, Whey (from milk), **Non-Fat Dried Milk**, Leavening (sodium bicarbonate & sodium aluminum phosphate), Salt, **Dried Eggs**, **Soy Protein**, and Artificial Flavor.

ALLERGY WARNING: CONTAINS WHEAT, MILK, EGGS, SOY.

**NUTRITION
(Dry Mix Only)**

Nutrition Facts	
Serving Size 1/3 Cup (37g)	
Amount Per Serving	
Calories 140	Calories from Fat 5
% Daily Value*	
Total Fat 0.5g	1%
Saturated Fat 0g	1%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 270mg	11%
Total Carbohydrate 31g	10%
Dietary Fiber 3g	14%
Sugars 10g	
Protein 4g	
Vitamin A 0%	• Vitamin C 0%
Calcium 4%	• Iron 8%
Folate 0%	
*Percent Daily Values are based on a 2,000 calorie diet.	