



langloiscompany.com

PRODUCT

CREPE MIX #108

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 yield high quality crepes with the simplest preparation possible. This crepe mix is prepared by combining cold water, fresh eggs, butter or margarine and a dry mix. This mix produces crepes with a delicious flavor and mouth-watering aroma. The balanced combination of sugar and Midwest pastry flour give this product a unique flavor. 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

25 lb. Bags

PREPARATION

Combine 4 lbs. of whole eggs, 1 lb. 2 oz. of melted butter or margarine, and 3 quarts of cold water in a mixing bowl. Water may be adjusted to desired consistency. Add 4 lbs. of Crepe Mix. Stir until well combined but do not rapidly whip. Use a ladle and pour Crepe Batter on a hot, lightly greased griddle preheated to 375° F. Cook Crepe for about 1 minute, then flip over and cook for an additional minute. Serve as is, or fill with fruit, cream cheese, jelly, etc.

USES

Crepes are commonly served as a breakfast item.

INGREDIENTS

Bleached **Wheat Flour** (enriched with niacin, iron, thiamine mononitrate, riboflavin, malted barley and folic acid), Sugar, **Soy Flour, Whey (from milk)**, Dextrose, Salt, Soybean Oil.

Allergen Warning: Contains Wheat, Soy & Milk.

**NUTRITION
(Dry Mix Only)**

Nutrition Facts	
Serving Size 1/3 Cup (44g)	
Amount Per Serving	
Calories 160	Calories from Fat 10
% Daily Value*	
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 280mg	12%
Total Carbohydrate 36g	12%
Dietary Fiber 1g	3%
Sugars 15g	
Protein 3g	
Vitamin A 0%	• Vitamin C 0%
Calcium 2%	• Iron 6%
Folate 10%	

*Percent Daily Values are based on a 2 000 calorie diet.