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PRODUCT

CHEESECAKE MIX #253

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 a high quality cheesecake with the simplest preparation possible. This cheesecake mix is prepared by combining cold milk with a dry mix. This mix produces a cheesecake with excellent flavor and desirable texture. 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. Moisture content is less than 4.00%.

CONTAINER

6/4 lb. case

PREPARATION

To prepare 4 lbs. (1 bag) of cheesecake mix, use 3 ¾ quarts of whole milk. Pour the milk into a mixing bowl and then add the cheesecake mix. Using a wire whip on low speed, mix for approximately 5 to 6 minutes. Stop the mixer; scrape down the sides of the bowl and the paddle. Continue mixing for another 1 - 2 minutes. Longer mixing times or faster mixing speeds will make the cheesecake lighter and smoother. Pour the liquid batter evenly into desired containers and chill until firm.

YIELD

There are about 32 - 4 oz. (½ cup) servings per bag or 192 - 4 oz. (½ cup) per case.

INGREDIENTS

Cream Cheese Powder (**skim milk**, lactic acid, alginate gum, calcium gluconate, citric acid, natural flavors), Non-Dairy Creamer (soybean oil, corn syrup solids, sodium caseinate {milk derivative}, dipotassium phosphate, mono & diglycerides, sodium aluminosilicate {anti-caking agent}, sodium hexametaphosphate), Sugar, Dextrose, Modified Corn Starch, Dry Buttermilk, Natural Flavors, Tetrasodium Phosphate, Artificial Flavor, Citric Acid, Salt, Artificial Color (FD&C Yellow #5).

ALLERGEN WARNING: CONTAINS MILK

NUTRITION (Dry Mix Only)

Amount Per Serving				
Calories 110	_	lories	from Fat	21
Calories 110		iones	% Daily Val	
Total Fat 3g				5%
Saturated Fat 1g			-	1%
Trans Fat 0g				
Cholesterol 5mg			1	1%
Sodium 150mg			6	3%
Total Carbohydrate 18g			6	3%
Dielary Fiber 0g)%
Sugars 12g				
Protein 2g				
Vitamin A 0%	٠,	Vitar	nin C 0%	
Calcium 6%	0.0			
Folate 0%		IIOII	0 76	_
Percent Daily Values diet	s are c	ased of	a 2 000 cak	n