



langloiscompany.com

**PRODUCT**

**PISTACHIO PUDDING POWDER #356**

**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 pudding dessert with the simplest preparation possible. This dessert is prepared by combining cold milk with a dry mix. This product has a distinct vanilla flavor and a creamy, off white color. 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**

12/24 oz.

**PREPARATION**

Use 1 gallon of cold milk per 24 oz. pouch of pudding powder.

Pour 1/2 of the required amount of cold milk into a mixing bowl. Add all of the pudding powder to the milk. Use a wire whip to mix well and make a paste. Then add the balance of the required amount of cold milk and mix until smooth and creamy. Pour pudding batter into desired serving containers. Refrigerate for about 1 - 2 hours or until firm. Slightly stir before serving for a creamier appearance.

**YIELD**

There are about 36 - 38, 4 oz. (2 Cup) servings per 24 oz. bag.

**USES**

Pistachio pudding is commonly used as a dessert item. Serve it at lunch or dinner. It can also be used as a snack item. Top it with whipped topping for a real treat.

**INGREDIENTS**

Sugar, Modified Corn Starch, **Whey (from milk)**, **Pistachio Nuts**, Tetrasodium Pyrophosphate, Mono & Diglycerides, Salt, Disodium Phosphate, Calcium Sulfate, Natural Flavor, Artificial Color (FD&C Blue #1 & Yellow #5)

**ALLERGEN WARNING: Contains Milk & Tree Nuts**

**NUTRITION  
(Dry Mix Only)**

<b>Nutrition Facts</b>	
Serving Size About 2 Tbsp (18g)	
Amount Per Serving	
<b>Calories 70</b>	<b>Calories from Fat 5</b>
<b>% Daily Value*</b>	
<b>Total Fat 0g</b>	<b>1%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 210mg</b>	<b>9%</b>
<b>Total Carbohydrate 17g</b>	<b>6%</b>
Dietary Fiber 0g	<b>0%</b>
Sugars 13g	
<b>Protein 0g</b>	
Vitamin A 0%	• Vitamin C 0%
Calcium 4%	• Iron 0%
Folate 0%	
<small>*Percent Daily Values are based on a 2,000 calorie diet.</small>	