

Finished Product  
Specification #482

**BRUXMIX**  
by Platform Z  
**ALL-NATURAL PANCAKE MIX #482**

<b>Effective Date:</b>	01/28/25	<b>Source/Formula/Brand</b>	<b>PROPRIETARY</b>
<b>Previous Revision Date:</b>	05/09/24		
<b>Product/Formula #:</b>	<b>ALL-NATURAL PANCAKE #482</b>	<b>Prepared by:</b>	J FLORES
		<b>Approved by:</b>	Adam Langlois
<b>Standard pack sizes:</b>	6/5# CASE	<b>Pallet Configuration:</b>	TI: 7 HI: 10
<b>Additional pack sizes:</b>	TBD		

**PRODUCT DETAILS - #482 BRUX MIX ALL-NATURAL PANCAKE MIX 4/5#**

FORMULA#	ITEM#	PACK SIZE	UNIT WT./EA.	CASE NET WT.	UNITS/PALLET
<b>482</b>	<b>1165482218</b>	<b>6/5# CASE</b>	<b>5 LBS. (2.27 KG)</b>	<b>30LBS.(13.61KG)</b>	<b>70</b>
<b>CASE LABEL BARCODE</b>			00860012131716		

**DESCRIPTION**

BRUX ALL-NATURAL PANCAKE MIX. ALL NATURAL. NO CHEMICALS, ADDITIVES, OR PRESERVATIVES. TRANS FAT FREE.

**INGREDIENT DECLARATION / NUTRITIONAL ANALYSIS - #482 BRUXMIX ALL-NATURAL PANCAKE MIX**

**INGREDIENTS:** Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Sodium Acid Pyrophosphate, Baking Soda, Salt.

**Contains: Wheat**

Manufactured in a facility that processes Egg, Milk, Soy, Tree Nut, and Wheat ingredients.

**NFP (Nutritional Fact Panel)**

<b>Nutrition Facts</b>	
servings per container	
<b>Serving size</b>	<b>(80g)</b>
Amount per serving	
<b>Calories</b>	<b>270</b>
% Daily Value*	
<b>Total Fat 1g</b>	<b>1%</b>
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 1570mg</b>	<b>68%</b>
<b>Total Carbohydrate 59g</b>	<b>21%</b>
Dietary Fiber 0g	0%
Total Sugars 13g	
Includes 12g Added Sugars	24%
<b>Protein 7g</b>	
Vitamin D 0mcg	0%
Calcium 13mg	2%
Iron 3mg	15%
Potassium 78mg	2%

\*The % Daily Value 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.

**REGULATORY**

Product(s) referenced in this specification are of food grade, produced using Good Manufacturing Practices, and complies with the U.S. FDA Act as amended.

Product is produced under the jurisdiction of the FDA and listed as "Food for Human Consumption"

Manufactured by:  
The Langlois Company  
10810 San Sevaine Way Mira Loma, CA 91752 [www.langloiscompany.com](http://www.langloiscompany.com) 951-360-3900  
SQF Certified Facility

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**PREPARATION / SENSORY /TESTING REQUIREMENTS**

ALL PRODUCTS ARE BAKE TESTED IN HOUSE. SENSORY AND PH TESTING IS CONDUCTED AND RESULTS CAN BE PROVIDED UPON COA REQUEST.  
ALL PRODUCTS ARE PASSED THROUGH METAL DETECTION AS PART OF THE PRODUCTION PROCESS

**PREPARATION INSTRUCTIONS (BAKE) – PLEASE FOLLOW INSTRUCTIONS FOUND ON PRODUCT LABEL**

**BATTER PREPARATION:**

PANCAKE MIX: 5 lb. (2.27KG) Bag  
9 CUPS (2.13L) WHOLE MILK **OR** 11 CUPS (2.6L) BUTTERMILK  
2 CUPS (473ML) EGGS (BEATEN)  
2 CUPS (473 ML) MELTED UNSALTED BUTTER **OR** VEGETABLE OIL

**MIXING INSTRUCTIONS:**

1. PLACE PANCAKE MIX INTO LARGE BOWL
2. ADD MILK AND BEATEN EGGS
3. ADD BUTTER OR OIL
4. GENTLY MIX TO SLIGHTLY LUMPY CONSISTENCY
5. FOLD IN MELTED BUTTER UNTIL FULLY INCORPORATED (DO NOT OVERMIX)

**MICROBIAL GUIDELINES**

\*This is a raw agricultural product requiring further processing and is not a "Ready to Eat" Food. Requires a heat treatment process to control pathogen risks. DO NOT EAT RAW FLOUR OR BATTER

**CERTIFICATIONS**



Kosher, Non GMO Promise

**CODING / LOT INFO**

• *The Langlois Company uses the Julian Date for all Lot #'s. **DDDYBB**; DDD= JULIAN DATE, Y is last digit of current year; BB is batch number*  
**DDDYBB-**

- The first 3 digits of the Lot # represent the Julian Day of the Year  
(example: 001 = 1st day, 180 = 18th day, 267 = 267th day)
- The 4th & 5th digits are the last numbers in the year of manufacture\*\*  
(example: **9** = 20**19**, **0** = 20**20**, **1** = 20**21**)
- The 5th & 6th digits represent the recorded batch number  
(example: 01 = 1st batch, 11 = 11th batch, 22 = 22nd batch)

\*\*The 5 lb. bags have 7 digits and use a 2-digit year. **DDDYBB**

(example: **19** = 20**19**, **20** = 20**20**, **21** = 20**21**)

A 25 or 50 lb. bag with the Lot #: **086014** would be read as being the 14th recorded batch manufactured on the 86th day of 2020.

The 86th day of 2020 is March 26. Therefore, Lot # **086014** was the 14th batch manufactured on March 26, 2020. Because our various departments are segregated, we know exactly which department manufactured the baking mix.

A 5 lb. bag with the Lot #: **0862015** would be read as being the 15th recorded batch manufactured on the 86th day of 2020.

The 86th day of 2020 is March 26. Therefore, Lot # **0862015** was the 15th batch manufactured on March 26, 2020.

Manufactured by:

The Langlois Company

10810 San Sevaine Way Mira Loma, CA 91752 [www.langloiscompany.com](http://www.langloiscompany.com) 951-360-3900


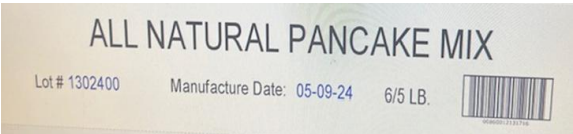
SQF Certified Facility

<b>THE LANGLOIS COMPANY</b> 951-360-3900 • 800-962-5993 • <a href="http://www.langloiscompany.com">www.langloiscompany.com</a>		<b>BRUXMIX</b> by Platform Z <b>ALL-NATURAL PANCAKE MIX #482</b>	
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<b>COUNTRY OF ORIGIN</b>
USA

<b>SHELF LIFE</b>
Product has a shelf life of 12 months when stored under recommended conditions

<b>STORAGE</b>
Store products in a dry, clean, odor free area where temperatures are kept at a minimum of 0 degrees F and a maximum of 70 degrees F, away from sources of insect infestation and contamination. Keep away from extreme heat and humidity.

<b>LABELING / PACKAGING</b>
 

SHIPPING			
Ship at ambient temperature using clean, dry, odor free trailers suitable for food transportation. See storage recommendations.			
PALLET CONFIGURATION	# UNITS/PALLET	(UNITS/LAYER)	(LAYERS/PALLET)
Standard 40x48☒ Heat Treated 40x48☐ Other ☐	70	10	7
PALLET/WEIGHT INFO	CASE SIZE	CASE WT/EA	PALLET SHIP WT.
40" X 48" X 64.5" (HEIGHT INCLUDING PALLET)	15 5/8 X 11 ½ X 8	31 LBS	2207 LBS INCL . PALLET

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