

THE LANGLOIS COMPANY
951-360-3900 • 800-962-5993 • www.langloiscompany.com

Finished Product Specification #013

BRUXMIX by Platform Z BRUSSELS WAFFLE MIX #013

Effective Date:	01/28/25	Source/Formula/Brand	PROPRIETARY
Previous Revision Date:	09/04/24		
Product/Formula #:	BRUSSELS WAFFLE MIX #013	Prepared by:	J FLORES
		Approved by:	Adam Langlois
Standard pack sizes:	6/5# CASE	Pallet Configuration	TI: 10 HI: 7

PRODUCT DETAILS

FORMULA#	ITEM#	PACK SIZE	UNIT WT./EA.	CASE NET WT.	UNITS/PALLET
013	1165013218	6/5# CASE	5 LBS. (2.27 KG)	30 LBS(13.61KG)	70
CASE LABEL BARCODE			00860012131709		

DESCRIPTION

BRUX BRUSSELS WAFFLE MIX. ALL NATURAL. NO CHEMICALS, ADDITIVES, OR PRESERVATIVES. TRANS FAT FREE.

INGREDIENT DECLARATION / NUTRITIONAL ANALYSIS

INGREDIENTS: Bleached, Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Sugar, Salt, Powdered Butter [Butter (Cream, Salt, Annatto), Non-fat Dry Milk, Sodium Caseinate], Dried Eggs, Yeast, Organic Vanilla Flavor. **Contains: Egg, Milk, Wheat.**

Contains: Eggs, Milk, Wheat

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

NFP (Nutritional Fact Panel)

Nutrition Facts

servings per container	
Serving size	(50g)
Amount per serving	
Calories	180
% Daily Value*	
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 280mg	12%
Total Carbohydrate 35g	13%
Dietary Fiber 0g	0%
Total Sugars 2g	
Includes 1g Added Sugars	2%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 3mg	15%
Potassium 68mg	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:

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10810 San Sevaine Way Mira Loma, CA 91752 www.langloiscompany.com 951-360-3900

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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

INGREDIENTS:

MIX: 1 LB
WARM WATER: 2 CUPS (100-120°F)
MILK: 1 CUP
MELTED UNSALTED BUTTER: 6 Oz.

MIXING/PREP DIRECTIONS FOR SAME DAY USE:

COMBINE WARM WATER & MILK INTO LARGE CONTAINER
WHISK IN WAFFLE MIX UNTIL SMOOTH
ADD BUTTER AND WHISK UNTIL FULLY INCORPORATED
COVER WITH PLASTIC WRAP OR LOOSE LID AND LET STAND AT ROOM TEMP FOR 1-2 HOURS OR UNTIL BATTER HAS RISEN APPROX 50%. DO NOT OVER PROOF
STIR AND USE. KEEP CHILLED

Bake:

USE ROTATING/FLIP STYLE WAFFLE BAKER (WARING SETTING OF 5)
COOKING TEMPERATURE: 350 – 400 DEG F / 3-4 MINS

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



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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 digit is the last number in the year of manufacture** (example: **9** = 201**9**, **0** = 202**0**, **1** = 202**1**)
- 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.
(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.**

COUNTRY OF ORIGIN

USA

SHELF LIFE

Product has a shelf life of 12 months when stored under recommended conditions

STORAGE

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.

LABELING / PACKAGING

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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 <input checked="" type="checkbox"/> Heat Treated 40x48 <input type="checkbox"/> Other <input type="checkbox"/>	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 1/2 X 8	31 LBS	2207 LBS INCL . PALLET

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