

BRUX MIX EUROPEAN CREPE MIX 6/5# #342

Finished Product Specification #342

| | | | |
|--------------------------------|------------------------------------|-----------------------------|---------------------------|
| Effective Date: | 5/9/24 | Source/Formula/Brand | PROPRIETARY / BRUX |
| Previous Revision Date: | 11/1/23 | | |
| Product/Formula #: | EUROPEAN CREPE MIX #342 | Prepared by: | J FLORES |
| | | Approved by: | Adam Langlois |
| Standard pack sizes: | 5/6# CASE | | |
| Additional pack sizes: | TBD | | |

PRODUCT DETAILS

| FORMULA# | ITEM# | PACK SIZE | UNIT WT./EA. | CASE NET WT. | UNITS/PALLET |
|---------------------------|------------|-----------|------------------|-----------------|--------------|
| 342 | 1165342218 | 6/5# CASE | 5 LBS. (2.27 KG) | 30LBS.(13.61KG) | 70 |
| CASE LABEL BARCODE | | | 00860012131723 | | |

DESCRIPTION

BRUX EUROPEAN CREPE 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, Thiamine Mononitrate, Riboflavin, Folic Acid), Nonfat Dry Milk, Sugar, Salt, Powdered Whole Egg, Powdered Butter [Butter (Cream, Salt, Annatto), Nonfat Dry Milk, Sodium Caseinate].

Contains: Eggs, Milk, Wheat

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

NFP (Nutritional Fact Panel)

| Nutrition Facts | |
|-------------------------------|-----|
| Serving size (50g) | |
| Amount per serving | |
| Calories 180 | |
| <small>% Daily Value*</small> | |
| Total Fat 1g | 1% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Cholesterol 10mg | 3% |
| Sodium 580mg | 25% |
| Total Carbohydrate 35g | 13% |
| Dietary Fiber 1g | 4% |
| Total Sugars 10g | |
| Includes 5g Added Sugars | 10% |
| Protein 7g | |
| Vitamin D 0mcg | 0% |
| Calcium 120mg | 10% |
| Iron 1.7mg | 10% |
| Potassium 210mg | 4% |

*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.

Manufactured by:

The Langlois Company

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

SQF Certified Facility

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

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

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

TOOLS REQUIRED:

Large mixing container and sturdy large whisk (thick wire). Immersion Blender or stick mixer.

BATTER PREPARATION:

5 Lbs. / 2.26 KG Bag **Brux Crepe Mix**
1 ¼ Cups (295 mL) **Canola Oil**
12 ea. / 23oz. / 652G **Extra Large Eggs**
120 oz. / 3.5 L **Water (Liquid can be adjusted for desired thickness)**

MIXING INSTRUCTIONS:

Place mix in a bowl and add eggs, canola oil, water, and mix until smooth and free flowing.

Keep batter refrigerated.

Cook on med high heat griddle 350–375°F.

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

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CERTIFICATIONS



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

Cool, Dry Environment, free from infestation

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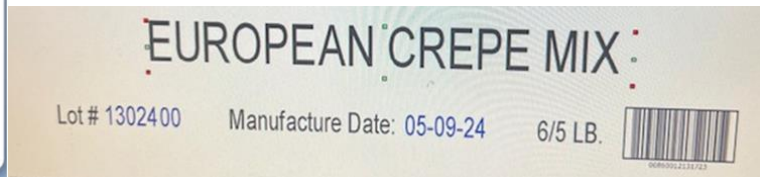
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LABELING / PACKAGING



SHIPPING

Ship at ambient temperature using clean, dry, odor free trailers suitable for food transportation.

| 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 |

*This information is accurate to the best of our knowledge, however no warranty, express or implied is made. Users should make their own Investigations to determine the suitability of this product and information for their application. It is the user's responsibility to ensure safe conditions for handling, storage, and disposal of the product and to assume liability for loss, injury, damage. or expense due to improper use.

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