



Department of General Services
Procurement Division
707 Third Street, 2nd Floor
West Sacramento, CA 95605-2811

State of California
CONTRACT NOTIFICATION
****MANDATORY****

CONTRACT NUMBER:	1-08-89-12
DESCRIPTION:	Pudding Mix
CONTRACTOR(S):	Titus Enterprises, Inc.
CONTRACT TERM:	July 1, 2008 through June 30, 2009
DISTRIBUTION LIST:	Statewide Institutions
STATE CONTRACT ADMINISTRATOR:	Eileen Tardiff 916-375-4432 etardiff@dgs.ca.gov

_____ original signed _____
Dion Campos, Food Acquisitions Manager

Effective Date: **July 1, 2008**

Contract (Mandatory) 1-08-89-12
Contract Notification and User Guide

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Quick Reference Guide

Both the State and the contractor(s) have assigned contract administrators as the single points of contact for problem resolution and related contract issues.

State Contract Administrator:

Administrator:	Eileen Tardiff
Address:	DGS/Procurement Division 707 3 rd Street, 2 nd Floor, MS201 West Sacramento, CA 95605
Phone:	(916) 375-4432
Fax:	(916) 375-4439
Email Address:	etardiff@dgs.ca.gov

Supplier Contact Information:

Contact:	Yolanda Barajas
Address:	Titus Enterprises, Inc. 2651 E. Byrd Avenue Fresno, CA 93706
Phone:	(559) 495-0890
Fax:	(559) 495-0891
Email Address:	Yolanda@titusent.com
Federal Employee Tax ID #:	77-0546674
Office of Small Business and DVBE Certification #:	21235

Terms of Contract:

Offered Terms of Payment:	½%, 10 days
FOB:	Destination
Minimum Order:	10 cases
Product Price Terms:	Firm Fixed
Due Date of PO to Supplier:	15 days prior to delivery

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General Terms & Conditions

1. SCOPE

The State's contract with Titus Enterprises, Inc. is to provide Pudding Mix at contracted pricing to the State of California in accordance with the requirements of Contract # 1-08-89-12. The contractor shall supply the entire portfolio of products as identified in the contract and will be the primary point of contact for data collection, reporting, and distribution of Pudding Mix to the State.

The contract term is for one (1) year and the State has the unilateral right to exercise options to extend the contract for an additional one (1) year period or any portion thereof. Terms and conditions shall remain the same for the entire contract period including any extensions.

2. CONTRACT PRICING STRUCTURE

All pricing is listed on Attachment, Cost Sheets
All contract items are mandatory; there will be no exceptions.

3. ORDERING PROCEDURE:

State departments must submit a Purchasing Authority Purchase Order (Std. 65) directly to the contractor. Agency billing code numbers are required for placement of *all* orders.

There are three ordering methods available on this contract:

- U.S. Mail
- Facsimile
- Email

When using any of the three ordering methods, all State departments must conform to proper State procedures.

Contractor Ordering Information

The ordering information for each contractor is listed in the Quick Reference Guide, Supplier Contact Information.

The contractor must receive agency Purchasing Authority Purchase Order (STD 65) and the delivery schedule 15 days prior to the requested first date of the delivery schedule. The Contractor shall then confirm with the Institution its' desired delivery schedule. All deliveries are to be made according to the requested delivery schedule or preferred one-time delivery.

The contractor shall reject Agency's Purchasing Authority Purchase Order (STD 65) that fails to comply with the terms of the above paragraph.

Such rejected Purchasing Authority Purchase Order (STD 65) may be re-submitted for delivery the following month.

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The contractor will accept Purchase Orders that are submitted to the contractor up to the final day of expiration of this contract; the contractor is responsible, if requested, to make deliveries on this contract up to thirty (30) days past the expiration date of the contract.

4. ORDER LIMITS

The minimum order shall be **10 cases** per delivery. Orders for less than the minimum order shall be considered non-contract and may be purchased from other sources.

5. ORDER ACKNOWLEDGEMENT

The contractor shall provide the ordering agencies with an order receipt acknowledgement containing a unique order number either via e-mail or facsimile within 48 hours of receipt of order.

The acknowledgement shall include:

- Ordering Agency Name
- Purchase Order Number
- Total Cost
- Delivery Date

6. FREIGHT ON BOARD (F.O.B.) DESTINATION

All prices are F.O.B. destination; freight prepaid by the contractor, to the ordering organization's receiving point. Responsibility and liability for loss or damage for all orders will remain with the contractor until final inspection and acceptance, when all responsibility will pass to the ordering organization, except the responsibility for latent defects, fraud, and the warranty obligations.

7. EMERGENCY/EXPEDITED ORDERS

If there is an emergency order, the contractor has the right to accept shorter delivery times, which will be subject to LESS-THAN-TRUCKLOAD (LTL) freight rates.

Contractor shall notify the ordering agency upon receipt of the order that such higher freight rates are forthcoming. Such notification shall be by telephone and confirmed in writing within 24 hours of receipt of any late order against this contract.

In addition to normal delivery schedules in all other California counties, the contractor is requested to make deliveries, during off-peak hours, only in these areas: Los Angeles County, Orange County, San Bernardino-Metropolitan area, and the San Diego-Metropolitan area. Off peak hours are 10:00 am to 4:00 pm.

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8. SHIPPED ORDERS/PRESERVATION, PACKAGING & PACKING

Unless otherwise specified, preservation, packaging and packing shall be to a degree of protection to preclude damage to containers and/or contents thereof under normal shipping conditions, handling, etc., shall conform to normal commercial practices and applicable carrier rules and regulations involving shipment from the contractor to the receiving activity for storage. Packaging and shipping containers shall be in compliance with National Motor freight Classification and Uniform Freight Classification (please reference www.nmfta.org for information) (issue in effect at time of shipment).

Each shipping case or shipping unit shall clearly indicate the manufacturer or contractor, a complete description including size and quantity, manufacturer's product code number (if applicable) and net weight.

All shipments must comply with General Provisions; Paragraph 12 entitled "Packing and Shipment". The General Provisions are available at:
<http://www.documents.dgs.ca.gov/pd/modellang/GPnonIT0407.pdf>

9. PALLETIZATION

All pallets employed in the delivery of goods shall be of sturdy construction and adequate condition to assure delivery of the goods without damage to the goods or safety hazards.

Exchange pallets may be available; however, the State assumes no responsibility for the availability to exchange pallets. Delivery drivers shall not remove more pallets from the institutions than delivering at time of delivery.

10. QUALITY ASSURANCE

All products ordered shall be delivered under acceptable standard sanitary conditions and must be in the correct quantity and free of damage.

The contractor shall provide recall notification, regardless of level, in writing to the State and each institution through the most expedient method possible. The notices, at a minimum, shall include a complete product description and/or identification, contract number, delivery order number and disposition instructions. The contractor shall issue replacement of product or credit for any product removed or recalled. Each facility shall have the option of accepting either replacement product or credit in exchange for recalled/removed products.

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11. INVOICING REQUIREMENTS

Ordering Agencies may require separate invoicing, as specified by each ordering organization. Invoices will contain the following information:

- Contractor's name, address and telephone number
- State's contract number
- Agency purchase order number
- Item and commodity code number
- Quantity purchased
- Contract price and extension
- State sales and/or use tax
- Prompt payment discounts/cash discounts, if applicable
- Totals for each order

The contractor shall render invoices as instructed on individual orders. Invoices shall include the order number, the contract number, the item number, the description, the unit price, the extension, and the terms for payment.

12. SPECIFICATIONS

The offered product(s) must be in accordance with the attached bid specifications:

8950-08BS-004R1 dated April 21, 2008

All items furnished shall be latest pack on date of shipment and shall be first quality when grade is not specified.

13. PAYMENT

Offered payment terms for this contract are as follows:

Contractor	Terms
Titus Enterprises, Inc.	½%, 10 days

Payment will be made in accordance with the provisions of the California Prompt Payment Act, Government Code Section 927 etc. seq. Unless expressly exempted by statute, the Act requires State departments to pay properly submitted, undisputed invoices not more than forty-five (45) days after the date of acceptance of goods, performance of services, or receipt of an undisputed invoice, whichever is later.

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14. PRICES

Prices will be **firm fixed** for the duration of the contract, including any extensions.

15. FORCED, CONVICT, AND INDENTURED LABOR

No foreign-made equipment, materials, or supplies furnished to the State pursuant to this contract may be produced in whole or in part by forced labor, convict labor, or indentured labor. The contractor agrees to comply with this provision of the contract.

16. ATTACHMENTS

- Contract Pricing
- State Specification(s)
 8950-08BS-004R1 dated 4/21/08
- Nutritional Facts
- Kosher Certificates (if applicable)

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Agency/Users Guide

1. CONTRACT USAGE/RULES

- A. The use of this contract is mandatory for all State agencies participating in this contract.
- B. Ordering State departments must adhere to all applicable State laws, regulations, policies, best practices, and purchasing authority requirements, e.g. California Codes, Code of Regulations, State Administrative Manual, Management Memos, and State Contract Manual Volume 2 and 3, as applicable.
- C. Prior to placing orders against this contract, State departments must have been granted purchasing authority by the Department of General Services, Procurement division (DGS/PD) for the use of the State's statewide contracts. The department's current purchasing authority number must be entered in the appropriate location on each purchase document. Departments that have not been granted purchasing authority by DGS/PD for the use of the State's statewide contracts may access the Purchasing Authority Application at <http://www.pd.dgs.ca.gov/deleg/pamanual.htm> or may contact DGS/PD's Purchasing Authority Management Section by e-mail at pams@dgs.ca.gov.
- D. State departments are required to have a Department of General Services (DGS) agency billing code prior to using this contract. DGS agency billing codes may be obtained by contacting the DGS billing code contact and providing the following:
- State Department Name
 - Contact name
 - Telephone number
 - Mailing address
 - Facsimile number and e-mail address

Email the required information to the following DGS billing code contacts:

- Marilyn.ebert@dgs.ca.gov and
- Wilson.lee@dgs.ca.gov

2. DGS ADMINISTRATIVE FEES

The DGS will bill each State department an administrative fee for use of this statewide contract. The administrative fee should NOT be included in the order total, nor remitted before an invoice is received from DGS. (For current fees you may click on "DGS Price Book" at: <http://www.ofs.dgs.ca.gov/Price+Book/P/Purchasing.htm>.)

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3. PROBLEM RESOLUTION

The first step in problem resolution is to call the contractor(s) directly. Ordering agencies with unresolved issues should immediately notify the State's contract administrator for resolution. Agency must submit a completed Contractor Performance Report to the contract administrator within 3 days of occurrence.

4. PURCHASE EXECUTION

A. State departments must use the Purchasing Authority Purchase Order (Std. 65). An electronic version of the Std. 65 is available at the Office of State Publishing web site: <http://www.dgs.ca.gov/osp> (select Standard Forms).

B. All State agencies will submit a copy of any executed purchase order(s) documents to:

DGS/Procurement Division (IMS# Z-1)
Attn: Data Entry Unit, Second Floor, MS 203
707 Third Street, 2nd Floor North
West Sacramento, CA 95605-2811

5. PAYEE DATA RECORD

Each State accounting office must have a copy of the Payee Data Record (Std. 204) in order to process payments. Agencies should forward a copy of the Std. 204 to their accounting office(s). Without the Std. 204, payment may be unnecessarily delayed. Copies of the awardees Payee Data Records are on file. Should an agency need a copy, please contact the contract administrator for this contract.

The Federal Employee ID numbers are listed below:

Contractor Name	Federal Employee ID Number
Titus Enterprises, Inc.	77-0546674

6. SMALL BUSINESS CERTIFICATION

The small business (SB) certification(s) is listed below. Agencies can verify that the certifications are currently valid at the following website: <http://www.pd.dgs.ca.gov/smbus/default.htm>.

Contractor Name	OSDS Certification #
Titus Enterprises, Inc.	21235

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7. AGENCY NOTE: DRUG-FREE WORKPLACE CERTIFICATION

The contractor certified under penalty of perjury under the laws of the State of California that the Contractor(s) will comply with the requirements of the Drug-Free Workplace Act of 1990 (Government Code Section 8350 et seq.) and will provide a drug-free workplace by taking the actions required of Government Code Section 8355(a), (b), and (c).

Based on the above, when ordering against this contract, using agencies are not required to have the Contractor(s) submit a Drug-Free Workplace Certificate.

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Contractors Guide

1. DELIVERY INSTRUCTIONS

It shall be the contractor's responsibility to obtain proper clearance for delivery drivers prior to any and all deliveries throughout the California State Prison system. The contractor must contact the individual agency for specific clearance procedures, as these procedures may vary from facility to facility.

2. DELIVERY TIMELINES

This contract will be separate from any other contract. Deliveries required from this contract shall NOT be withheld due to the unavailability of goods for delivery under any other contract. Failure to deliver goods in strict conformance with the terms and conditions of this contract will incur default action as provided for under Section 26 of the General Provisions. This includes timeliness of deliveries and quality levels of items received.

NOTE: Holding orders for full truckloads is not acceptable. If your company is found doing so, without authorization from the institution(s) being delivered to, your company can be found in default of the contract.

3. CONTRACTOR REPORTING REQUIREMENTS

The requirement to provide contract activity reports is a mandatory contract requirement that speaks to the issue of the contractor being a responsible supplier to the State of California. The required reports shall be submitted to the State every three (3) months (quarterly) commencing from the date of award to the Procurement Division, Food Acquisitions Unit. If the State does not receive the required reports by the required dates, the contractor may be prevented from bidding on future bids until such time we receive these reports. The State's form must be used (if you did not receive a copy, request a copy via email from the contract administrator). These reports will be due on the 5th day of the proceeding month. The report must be done in the State's Excel spreadsheet form, and submitted to the contract administrator by disk or by email. This report must be done per order, per commodity, per institution. This report is to include:

1. Agency Name
2. Purchase Order Number
3. Purchase Order Date
4. Agency Billing Code
5. Line Item Number & Description
6. Quantity Ordered
7. Contract Cost Per Unit
8. Total Cost Line Item

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4. 30-DAY TERMINATION

The State may terminate this contract for convenience upon thirty (30) days written notice. Upon termination or other expiration of this contract, each party will assist the other party in an orderly termination of the contract, as to facilitate the orderly, non-disrupted business continuation of each party.

5. QUANTITY

Quantities shown for each line item are estimated and are the anticipated purchasing pattern. Actual purchases may vary from this pattern. The State will not be obligated to purchase contractors' excess inventory of any line item if actual purchases vary from the anticipated purchasing pattern. The State may purchase these items from other than the contractor in the event of an emergency.

6. CONTRACT DOLLAR VALUE

If the contract dollar value plus 40% is expended before the expiration date, the contractor shall notify the contract administrator. Such notification shall be in writing, submitted as soon as the contractor becomes aware of the overage, and include a statement of intention to either continue or terminate the contract. The contractor may continue to accept orders until the State returns a written decision of the disposition of the contract. The contract may be terminated by either party or, by mutual agreement, be allowed to continue until the expiration date or such other date mutually agreed upon. An extension to this contract will zero quantities with respect to the dollar value plus 40% mentioned above. The contractor shall refuse to accept any orders after a date set for termination, and the state may disclaim liability for any purchases made after such date.

The total dollar value of this contract is subject to a variance. If the expiration date occurs before the contract dollar value less 20% is expended, the contract may be extended, with the contractor's agreement, until the minimum dollar value is reached.

The State shall be excused from purchasing the minimum contract quantities to the extent that such reduced requirements are caused by closure of State facilities, cancellation, or reduction of State programs or lack of appropriations.

7. MODIFICATION OF CONTRACT

Delivery sites may be added or deleted as deemed necessary by DGS' Procurement Division.

This contract may be modified in whole or in part upon mutual agreement of both parties. Such modifications shall be in writing, signed and dated by an authorized representative of each party.

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8. EMERGENCY EXTENSION OPTION

In the event of an emergency, the State upon mutual agreement with the contractor may extend the contract for up to one (1) additional year beyond the stated term and any noted extensions. Extensions during this period may occur in various increments until the establishment of a new contract (the total of the Emergency extension(s) terms shall not exceed one (1) additional year). All original Terms and Conditions shall remain the same during the extensions. Emergency Extension option may be exercised in the event that a replacement contract cannot be established due to the protest of Intent to Award, loss of key State procurement staff, or other circumstance that would otherwise cause an unanticipated disruption in the State contracting process.

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Cost Sheets

Item	Unit	Commodity #	Description	Price
(1)	CS	8940-920-1815-4	Pudding, Instant	\$ 31.25
		Manufacturer:	The Langlois Compnay	
		Brand Offered:	Rich-In--All	
		Product Code & Flavors:	Chocolate - 10551	
			Vanilla – 10554	
			Lemon – 10553	
			Butterscotch - 10552	
		Packaging:	12/2.28 # per case	
		This product is Kosher Certified		



STATE OF CALIFORNIA

Bid Specification

8950-08BS-004R1

Instant Pudding

1.0 SCOPE:

This bid specification establishes requirements for regular type powder instant pudding packed in commercially acceptable containers for use by State of California Institutions.

2.0 GENERAL REQUIREMENTS

- 2.1 The product shall comply with all applicable Federal & State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.
- 2.2 The product shall be prepared in accordance with the Code of Federal Regulations, Title 21, Part 110 -- Current Good Manufacturing Practice in Manufacturing, Packing or Holding Human Food.
- 2.3 The product shall conform to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

3.0 PRODUCT DESCRIPTION

- 3.1 The finished products (regular type powder instant pudding) shall be uniformly blended, dry mixtures, prepared from food grade materials. The ingredients shall be of Food Chemicals Codex purity as appropriate.
- 3.2 The finished products shall easily reconstitute with whole or non-fat dry milk to produce instant pudding (Instant preparation method consist of mix, stir, chill and serve).
- 3.3 The finished products shall be available in at least four (4) flavors.
- 3.4 The finished products (reconstituted) shall have a color characteristic of the specific flavor.
- 3.5 The finished products (reconstituted) shall have a pleasing sweet flavor and aroma that is characteristic of the specific flavor.
- 3.6 The product shall not have any foreign flavors and odors such as, but not limited to: burnt, scorched, stale, or rancid.
- 3.7 The finished products shall be free-flowing, homogenous, free from lumps, specks and graininess.
- 3.8 The finished products (reconstituted) shall contain no free liquid and shall not be watery nor weep upon standing.
- 3.9 The finished products (reconstituted), except for tapioca flavor, shall possess a smooth, creamy, and moderately thick consistency with no discernable lumps, chalkiness or sedimentation. Tapioca pudding shall possess a moderately thick lumpy consistency.
- 3.10 The finished products shall be clean, sound, wholesome, and free from evidence of foreign materials.

- 3.11** The finished products shall not be more than 120 days old on date of delivery to the state institutions and shall have a shelf life of at least 12 months.

4.0 ANALYTICAL REQUIREMENTS

- 4.1** The Instant Pudding powders' moisture content shall be less than 3.5%.
- 4.1.1** Chemical analyses shall be made in accordance with the Official Methods of Analysis of the Association of the Official Analytical Chemists (AOAC) International.

5.0 PACKAGING, MARKING & SHIPPING

- 5.1** The finished product shall be supplied in airtight packaging to prevent the product from caking before opening. Acceptable packaging may include sealed poly bags, paper lined with moisture barrier, or sealed cans. Shipping cartons shall have no slack space. Weight of shipping carton shall not exceed 50 pounds.
- 5.2** The finished product unit packages shall be sized so that one package is mixed to 2 gallons of milk. Other reconstitution rates are not acceptable and will be rejected.
- 5.3** Each unit package shall be labeled with the manufacturer's name, flavor, and directions for reconstitution. Shipping cartons shall be labeled with brand name, manufacturer, product code number and date of manufacturer.

THE LANGLOIS COMPANY

www.LangloisCompany.com

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PRODUCT

CHOCOALTE PUDDING POWDER, STATE #551

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 powder mix. Pudding has an excellent flavor and clean color. The pudding shall be free of rancid, bitter, musty, or other undesirable flavors or odors. This product shall have a moisture content of less than 3.5%. The product shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices.

CONTAINER

12/2.28 lbs. Bags per case

PREPARATION

Use 2 gallons milk per bag of pudding mix

Pour 1/4 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 3 - 5 hours or until firm. Slightly stir before serving for a creamier appearance.

YIELD

64-4oz servings per bag

USES

Commonly used as a dessert item. Serve at lunch or dinner. Can also be used as a snack item. Top with whipped topping for a real treat.

INGREDIENTS

Sugar, Modified Food Starch, {Cocoa (processed with alkali) in chocolate only}, Partially Hydrogenated Vegetable Oil (soybean, cottonseed, and/or canola), Sodium Phosphate, Corn Syrup Solids, Calcium Sulfate, Salt, Maltodextrin, Sodium Caseinate, Mono & DiGlycerides, Artificial Flavor, Artificial Color (FD&C yellow #5 in vanilla, lemon, and banana).

NUTRITION (Dry Mix Only)

Nutrition Facts		
Serving Size 1 Heaping TBSP of Mix (18g)		
Amount Per Serving		
Calories 80	Calories from Fat 0	
%		
Total Fat 0.5g		1%
Saturated Fat 0g		2%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 270mg		11%
Total Carbohydrate 15g		5%
Dietary Fiber 1g		4%
Sugars 10g		
Protein 1g		

*Percent Daily Values are based on a diet of 2,000 calories.



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PRODUCT

BUTTERSCOTCH PUDDING POWDER, STATE #552

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 powder mix. Pudding has an excellent flavor and clean color. The pudding shall be free of rancid, bitter, musty, or other undesirable flavors or odors. This product shall have a moisture content of less than 3.5%. The product shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices.

CONTAINER

12/2.28 lbs. Bags per case

PREPARATION

Use 2 gallons milk per bag of pudding mix

Pour 1/4 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 3 - 5 hours or until firm. Slightly stir before serving for a creamier appearance.

YIELD

64-4oz servings per bag

USES

Commonly used as a dessert item. Serve at lunch or dinner. Can also be used as a snack item. Top with whipped topping for a real treat.

INGREDIENTS

Sugar, Modified Food Starch, Partially Hydrogenated Vegetable Oil (soybean, cottonseed, and/or canola), Sodium Phosphate, Dextrose, Corn Syrup Solids, Calcium Sulfate, Salt, Maltodextrin, Sodium Caseinate, Guar Gum Mono & DiGlycerides, Artificial Flavor, Artificial Color.

NUTRITION (Dry Mix Only)

Nutrition Facts	
Serving Size 1 Heaping TBSP of Mix (18g)	
Amount Per Serving	
Calories 60	Calories from Fat 5
% Daily Values*	
Total Fat 0.5g	1%
Saturated Fat 0g	2%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 270mg	11%
Total Carbohydrate 15g	6%
Dietary Fiber 1g	4%
Sugars 10g	
Protein 1g	

*Percent Daily Values are based on a diet of other people's secrets.



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PRODUCT

LEMON PUDDING POWDER, STATE #553

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 powder mix. Pudding has an excellent flavor and clean color. The pudding shall be free of rancid, bitter, musty, or other undesirable flavors or odors. This product shall have a moisture content of less than 3.5%. The product shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices.

CONTAINER

12/2.28 lbs. Bags per case

PREPARATION

Use 2 gallons milk per bag of pudding mix

Pour 1/4 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 3 - 5 hours or until firm. Slightly stir before serving for a creamier appearance.

YIELD

64-4oz servings per bag

USES

Commonly used as a dessert item. Serve at lunch or dinner. Can also be used as a snack item. Top with whipped topping for a real treat.

INGREDIENTS

Sugar, Modified Food Starch, Partially Hydrogenated Vegetable Oil (soybean, cottonseed, and/or canola), Sodium Phosphate, Dextrose, Corn Syrup Solids, Calcium Sulfate, Salt, Maltodextrin, Sodium Caseinate, Whey, Guar Gum, Mono & DiGlycerides, Artificial Flavor, Artificial Color. (FD&C Yellow #5).

NUTRITION (Dry Mix Only)

Nutrition Facts	
Serving Size 1 Heaping TBSP of Mix (18g)	
Amount Per Serving	
Calories 60	Calories from Fat 5
% Daily Value*	
Total Fat 0.5g	1%
Saturated Fat 0g	2%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 270mg	11%
Total Carbohydrate 16g	5%
Dietary Fiber 1g	4%
Sugars 10g	
Protein 1g	

*Percent Daily Values are based on a diet of other people's secrets.



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PRODUCT

VANILLA PUDDING POWDER, STATE #554

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 powder mix. Pudding has an excellent flavor and clean color. The pudding shall be free of rancid, bitter, musty, or other undesirable flavors or odors. This product shall have a moisture content of less than 3.5%. The product shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices.

CONTAINER

12/2.28 lbs. Bags per case

PREPARATION

Use 2 gallons milk per bag of pudding mix

Pour 1/4 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 3 - 5 hours or until firm. Slightly stir before serving for a creamier appearance.

YIELD

64-4oz servings per bag

USES

Commonly used as a dessert item. Serve at lunch or dinner. Can also be used as a snack item. Top with whipped topping for a real treat.

INGREDIENTS

Sugar, Modified Food Starch, Partially Hydrogenated Vegetable Oil (soybean, cottonseed, and/or canola), Sodium Phosphate, Dextrose, Corn Syrup Solids, Calcium Sulfate, Salt, Maltodextrin, Sodium Caseinate, Whey, Guar Gum, Mono & DiGlycerides, Artificial Flavor, Artificial Color. (TLC 436 Yellow).

NUTRITION (Dry Mix Only)

Nutrition Facts	
Serving Size 1 Heaping TBSP of Mix (18g)	
Amount Per Serving	
Calories 60	Calories from Fat 0
% Daily Value*	
Total Fat 0.5g	1%
Saturated Fat 0g	2%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 270mg	11%
Total Carbohydrate 15g	6%
Dietary Fiber 1g	4%
Sugars 10g	
Protein 1g	

*Percent Daily Values are based on a diet of other people's secrets.

(RICH-IN-ALL)

"RICH-IN-ALL" BRAND OR PRIVATE LABEL / PROCESSORS OF INSTITUTIONAL FOOD PRODUCTS



"The Gold Standard In Kosher"

Certificate

December 30, 2007

To Whom It May Concern:

This is to certify that **THE LANGLOIS COMPANY**, Mira Loma, CA manufactures kosher products under the supervision of the KOAOA.

The following products are kosher Dairy when bearing the  symbol:

PRODUCT: HOT CAKES & WAFFLES:

7-grain Hot Cake
Belgian Waffle
Buckwheat Hotcake
Deluxe Buttermilk Hotcake
Honey Whole Wheat

Hot Cake
Ice Cream Cone Mix
Vanilla Éclair Mix
Waffle

PRODUCT: BREADINGS & BATTERS:

All-purpose Fry Mix
Corn Dog Batter
Fish & Chip
Fish & Chip (White)

Kleverkook
Plantation Fry
Southern Fry Mix
Tempura
Unseasoned Batter

PRODUCT: PIE MIX

Key Lime Pie Mix
Vanilla Éclair Mix

→ State Pudding

PRODUCT: DRINK MIX

Pre Sweetened Beverage Base
Hot Chocolate Drink
Sugar Free Beverage Base

PRODUCT: SAUCE

Smokey Outlaw BBQ Sauce
Worcestershire Sauce

Rabbi Zvi Boruch Hollander
Kashrus Administrator
KOAOA

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Valid through January 31, 2009
Does not include the Passover season

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