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

State of California

# CONTRACT NOTIFICATION

****MANDATORY****

| | |
|---|---|
| CONTRACT NUMBER: | 1-08-89-134 |
| DESCRIPTION: | Mixes, Dry |
| CONTRACTOR(S): | San Joaquin Distributors, Inc. |
| CONTRACT TERM: | April 4, 2008 thru March 31, 2009 |
| DISTRIBUTION LIST: | Statewide Institutions |
| STATE CONTRACT ADMINISTRATOR: | Ashley Lockwood<br>916-375-4575<br>ashley.lockwood@dgs.ca.gov |

_____original signed_____
**Dion Campos, Food Acquisitions Manager**

Effective Date: **April 1, 2008**

# Contract (Mandatory) 1-08-89-53
## Contract Notification and User Guide

### 1. SCOPE

The State's contract with San Joaquin Distributors, Inc. is to provide Mixes, Dry at contracted pricing to the State of California in accordance with the requirements of Contract # 1-08-89-134. 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 Mixes, Dry to the State.

The contract term is for 1 (one) year, and the State has the unilateral right to exercise options to extend the contract for an additional 1 (one) year 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. 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

## 4. 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. (You may click on "DGS Price Book" at: http://www.ofs.dgs.ca.gov/Price+Book/P/Purchasing.htm for current fees.)

## 5. CONTRACT ADMINISTRATION

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: | Ashley Lockwood |
| Address: | DGS/Procurement Division<br>707 Third Street, 2nd Floor, MS 201<br>West Sacramento, CA 95605 |
| Telephone: | (916) 375-4575 |
| Facsimile: | (916) 375-4439 |
| E-Mail: | ashley.lockwood@dgs.ca.gov |

| | |
|---|---|
| Contract Administrator: | Stephen Simpson |
| Company: | San Joaquin Distributors, Inc. |
| Address: | 2724 E. Annadale Ave.<br>Fresno, CA 93706 |
| Telephone: | 559-497-5818 |
| Facsimile: | 559-497-6130 |
| E-Mail: | stevesdi@pacbell.net |

## 6. PROBLEM RESOLUTION

The first step in problem resolution is to call the contractor(s) directly. Ordering agencies with unresolved issues after five (5) working days should notify the State's contract administrator for resolution. Agency must submit a completed Contractor Performance Report to the contract administrator within 5 days.

## 7. 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 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

## 8. 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 #5, Contract Administrator section above.

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 will 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), which 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.

Orders can be submitted up to the final day of expiration; however, your company will still be responsible for the deliveries on this contract up to thirty (30) days past the expiration date of the contract.

## 9. ORDER LIMITS

The minimum order shall be **400 LBS** per delivery. Orders for less than the minimum order shall be considered non-contract and may be purchased from other sources.

## 10. ORDER ACKNOWLEDGEMENT

The contractor will 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 will include:

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

## 11. 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.

## 12. 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.

## 13. CONTRACTOR REPORTING REQUIREMENTS

The supplier is required to submit a detailed usage report every three (3) months commencing from the date of award to the Procurement Division, Food Acquisitions Unit. A sample of this report is attached. These reports will be due on the 5th day of the month report is due. The report must be done in an Excel spreadsheet, 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

In addition you must total each PO, each Institution, and a grad total for the complete quanrter. Invoice copies or list of purchase orders will not fulfill this requirement.

Invoice copies or list of purchase orders will not fulfill this requirement.

## 14. 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.

## 17. 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-Metroplitan area. Off peak hours are 10:00 am to 4:00 pm.

## 18. SHIPPED ORDERS

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 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).

Foil, Mylar and any material that may present a security or safety risk are not acceptable packaging materials.

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/GPIT0407.pdf.

## 19. 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.

## 20. 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.

## 21. 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.

## 22. SPECIFICATIONS

The offered products must be in accordance with the attached bid specifications:

**8920-08BS-004, Mix, Brownie, Chocolate, February 11, 2008: Items 1-2**
**8920-08BS-003, Mix, Muffin (Add Water Only), February 11, 2008: Items 3-8**
**8920-08BS-005, Cake Mix, Cheese, Unbaked, February 11, 2008: Item 9**
**8920-08BS-006, Baking Mixes, Biscuits, Cornbread, Sweet Dough & Dinner Roll, February 11, 2008: Items 10-13**
**8920-08BS-007, Mix, Cake, Add Water Only, February 11, 2008: Items 14-28**
**8920-08BS-008, Donut Mix, Cake and Raised Type, February 11, 2008: Items 29-30**
**8920-08BS-009, Mix, Pancake, Buttermilk, February 11, 2008: Item 31**

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

## 23. PRESERVATION, PACKAGING, AND 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. Shipping containers shall be in compliance with National Motor freight Classification and Uniform Freight Classification (issue in effect at time of shipment).

Foil, Mylar and any material that may present a security or safety risk are not acceptable packaging materials.

## 24. PAYMENT

Payment terms for this contract are as follows:

| Contractor | Terms |
|---|---|
| San Joaquin Distributors, 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.

## 25. PRICES

Prices will be **firm fixed** for the duration of the contract.

## 26. 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.

## 27. 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.

## 28. 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 declaim 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 than 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.

## 29. 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.

## 30. 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 an Intent to Award, loss of key State procurement staff, or other circumstance that would otherwise cause an unanticipated disruption in the State contracting process.

## 31. 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 you 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 |
|---|---|
| San Joaquin Distributors, Inc. | 77-0445906 |

## 32. SMALL BUSINESS CERTIFICATION

The small business (SB) certifications and percentages for the contractors are listed below. Agencies can verify that the certifications are currenly valid at the following website: http://www.pd.dgs.ca.gov/smbus/default.htm.

| Contractor Name | OSDS Certification # |
|---|---|
| San Joaquin Distributors, Inc. | 11527 |

## 33. 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.

## 34. 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.

## 35. ATTACHMENTS

- Contract Pricing
- State Specifications

  **8920-08BS-004, Mix, Brownie, Chocolate, February 11, 2008: Items 1-2**
  **8920-08BS-003, Mix, Muffin (Add Water Only), February 11, 2008: Items 3-8**
  **8920-08BS-005, Cake Mix, Cheese, Unbaked, February 11, 2008: Item 9**
  **8920-08BS-006, Baking Mixes, Biscuits, Cornbread, Sweet Dough & Dinner Roll, February 11, 2008: Items 10-13**
  **8920-08BS-007, Mix, Cake, Add Water Only, February 11, 2008: Items 14-28**
  **8920-08BS-008, Donut Mix, Cake and Raised Type, February 11, 2008: Items 29-30**
  **8920-08BS-009, Mix, Pancake, Buttermilk, February 11, 2008: Item 31**

- Nutritional Facts
- Kosher Certificates

# Contract (Mandatory) 1-08-89-54
## Cost Sheets

| Item | Unit | Commodity # | Description | Price |
|---|---|---|---|---|

**Group I – Brownie, Muffin and Cheesecake Mix**

| Item | Unit | Commodity # | Description | Price |
|---|---|---|---|---|
| (1) | LB | 8920-914-0443-8 | **Brownie Mix, Chocolate (50 lb. bag)** | **$ 0.5450** |
| | | Manufacturer: | The Langlois Company | |
| | | Brand Offered: | Rich-in-all | |
| | | Packaging: | 50# | |
| | | Product Code: | 50880 | |
| | | *****This product is Kosher Certified***** | | |
| (2) | LB | 8920-914-0371-9 | **Brownie Mix, Chocolate (6/6 lb. bag/cs)** | **$ 0.5905** |
| | | Manufacturer: | The Langlois Company | |
| | | Brand Offered: | Rich-in-all | |
| | | Packaging: | 6/6# | |
| | | Product Code: | 65880 | |
| | | *****This product is Kosher Certified***** | | |
| (3) | LB | 8920-914-0378-1 | **Muffin Mix, Bran (50 lb. bag)** | **$ 0.5200** |
| | | Manufacturer: | The Langlois Company | |
| | | Brand Offered: | Rich-in-all | |
| | | Packaging: | 50# | |
| | | Product Code: | 50091 | |
| | | *****This product is Kosher Certified***** | | |
| (4) | LB | 8920-914-0371-9 | **Muffin Mix, Bran (6/5 lb/cs)** | **$ 0.6933** |
| | | Manufacturer: | The Langlois Company | |
| | | Brand Offered: | Rich-in-all | |
| | | Packaging: | 6/5# | |
| | | Product Code: | 65091 | |
| | | *****This product is Kosher Certified***** | | |

| | | | | |
|---|---|---|---|---|
| (5) | LB | 8920-914-0371-9 | **Muffin Mix, Corn, Add Water Only (50 lb. bag)** | **$ 0 .5200** |
| | | Manufacturer: | The Langlois Company | |
| | | Brand Offered: | Rich-in-all | |
| | | Packaging: | 50# | |
| | | Product Code: | 50090 | |
| | | *****This product is Kosher Certified***** | | |
| (6) | LB | 8920-914-0372-0 | **Muffin Mix, Corn, Add Water Only (6/5 lb/cs)** | **$ 0 .6683** |
| | | Manufacturer: | The Langlois Company | |
| | | Brand Offered: | Rich-in-all | |
| | | Packaging: | 6/5# | |
| | | Product Code: | 65090 | |
| | | *****This product is Kosher Certified***** | | |
| (7) | LB | 8920-914-0372-0 | **Muffin Mix, Plain, Complete, Add Water (50 lb. bag)** | **$ 0.5900** |
| | | Manufacturer: | The Langlois Company | |
| | | Brand Offered: | Rich-in-all | |
| | | Packaging: | 50# | |
| | | Product Code: | 50092 | |
| | | *****This product is Kosher Certified***** | | |
| (8) | LB | 8920-914-0477-3 | **Muffin Mix, Plain, Complete, Add Water (6/5 lb/cs)** | **$ 0.7333** |
| | | Manufacturer: | The Langlois Company | |
| | | Brand Offered: | Rich-in-all | |
| | | Packaging: | 6/5# | |
| | | Product Code: | 65092 | |
| | | *****This product is Kosher Certified***** | | |

| | | | | |
|---|---|---|---|---|
| (9) | LB | 8920-914-0528-5 | **Cheesecake Mix, Instant, Add Milk Only (6/4 lb.cs)** | **$ 1.91** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 6/4#

Product Code: 66253

**Group II – Baking Mixes**

| | | | | |
|---|---|---|---|---|
| (10) | LB | 8920-914-0691-5 | **Buttermilk Biscuit Mix (50 lb. bag)** | **$ 0.5200** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 50#

Product Code: 087

*****This product is Kosher Certified*****

| | | | | |
|---|---|---|---|---|
| (11) | LB | 8920-914-0692-7 | **Cornbread Mix (50 lb. bag)** | **$ 0.5340** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 50#

Product Code: 089

*****This product is Kosher Certified*****

| | | | | |
|---|---|---|---|---|
| (12) | LB | 8920-914-0693-9 | **Sweet Dough Mix (50 lb. bag)** | **$ 0.5650** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 50#

Product Code: 055

*****This product is Kosher Certified*****

| | | | | |
|---|---|---|---|---|
| (13) | LB | 8920-914-0694-0 | **Dinner Roll & Bread Mix (50 lb. bag)** | **$ 0.6180** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 50#

Product Code: 593

*****This product is Kosher Certified*****

**Group III – Cake Mix**

| | | | | |
|---|---|---|---|---|
| (14) | LB | 8920-914-0030-0 | **Cake Mix, Cherry, Add Water (50 lb. bag)** | **$ 0.5080** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 50#

Product Code: 247

*****This product is Kosher Certified*****

| | | | | |
|---|---|---|---|---|
| (15) | LB | 8920-914-0533-9 | **Cake Mix, Cherry, Add Water (6/5 lb/cs)** | **$ 0.6633** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 6/5#

Product Code: 247

*****This product is Kosher Certified*****

| | | | | |
|---|---|---|---|---|
| (16) | LB | 8920-914-0023-2 | **Cake Mix, Chocolate, Add Water (50 lb. bag)** | **$ 0.5200** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 50#

Product Code: 244

*****This product is Kosher Certified*****

| | | | | |
|---|---|---|---|---|
| (17) | LB | 8920-914-0449-9 | **Cake Mix, Chocolate, Add Water (6/5 lb/cs)** | **$ 0.7133** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 6/5#

Product Code: 244

*****This product is Kosher Certified*****

| | | | | |
|---|---|---|---|---|
| (18) | LB | 8920-914-0031-1 | **Cake Mix, Lemon, Add Water (50 lb. bag)** | **$ 0.5120** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 50#

Product Code: 248

*****This product is Kosher Certified*****

| | | | | |
|---|---|---|---|---|
| (19) | LB | 8920-914-0534-0 | **Cake Mix, Lemon, Add Water (6/5 lb/cs)** | **$ 0.6633** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 6/5#

Product Code: 248

*****This product is Kosher Certified*****

| | | | | |
|---|---|---|---|---|
| (20) | LB | 8920-914-0032-3 | **Cake Mix, Orange, Add Water (50 lb. bag)** | **$ 0.5000** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 50#

Product Code: 249

*****This product is Kosher Certified*****

| | | | | |
|---|---|---|---|---|
| (21) | LB | 8920-914-0535-2 | **Cake Mix, Orange, Add Water (6/5 lb/cs)** | **$ 0.6633** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 6/5#

Product Code: 249

*****This product is Kosher Certified*****

| | | | | |
|---|---|---|---|---|
| (22) | LB | 8920-914-0024-4 | **Cake Mix, Spice, Add Water (50 lb. bag)** | **$ 0.5000** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 50#

Product Code: 243

*****This product is Kosher Certified*****

| | | | | |
|---|---|---|---|---|
| (23) | LB | 8920-914-0221-1 | **Cake Mix, Spice, Add Water (6/5 lb/cs)** | **$ 0.6633** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 6/5#

Product Code: 243

*****This product is Kosher Certified*****

| | | | | |
|---|---|---|---|---|
| (24) | LB | 8920-914-0022-0 | **Cake Mix, White, Add Water (50 lb. bag)** | **$ 0.4740** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 50#

Product Code: 241

*****This product is Kosher Certified*****

| | | | | |
|---|---|---|---|---|
| (25) | LB | 8920-914-0450-5 | **Cake Mix, White, Add Water (6/5 lb/cs)** | **$ 0.6633** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 6/5#

Product Code: 241

*****This product is Kosher Certified*****

| | | | | |
|---|---|---|---|---|
| (26) | LB | 8920-914-0021-9 | **Cake Mix, Yellow, Add Water (50 lb. bag)** | **$ 0.4760** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 50#

Product Code: 242

*****This product is Kosher Certified*****

| | | | | |
|---|---|---|---|---|
| (27) | LB | 8920-914-0448-7 | **Cake Mix, Yellow, Add Water (6/5 lb/cs)** | **$ 0.6633** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 6/5#

Product Code: 242

*****This product is Kosher Certified*****

| | | | | |
|---|---|---|---|---|
| (28) | LB | 8920-914-0531-5 | **Cake Mix, Pound Cake, Add Water (6/5 lb/cs)** | **$ 0.7300** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 6/5#

Product Code: 246

*****This product is Kosher Certified*****

**Group IV – Donut Mix**

| | | | | |
|---|---|---|---|---|
| (29) | LB | 8920-914-0062-1 | **Donut Mix, Cake Type, Dry (50 lb. bag)** | **$ 0.5340** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 50#

Product Code: 019

*****This product is Kosher Certified*****

| | | | | |
|---|---|---|---|---|
| (30) | LB | 8920-914-0063-3 | **Donut Mix, Raised Type, Dry (50 lb. bag)** | **$ 0.5500** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 50#

Product Code: 015

*****This product is Kosher Certified*****

**Group V – Pancake Mix**

| | | | | |
|---|---|---|---|---|
| (31) | LB | 8920-914-0222-3 | **Pancake Mix, Buttermilk, Add Water Only (50 lb. bag)** | **$ 0.4340** |

Manufacturer: The Langlois Company

Brand Offered: Rich-in-all

Packaging: 50#

Product Code: 326

*****This product is Kosher Certified*****

# STATE OF CALIFORNIA

**Bid Specification** 8920-08BS-004

## Mix, Brownie, Chocolate

## 1.0 SCOPE

This bid specification establishes requirements for commercially available, add water only, chocolate brownie mixes suitable 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 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.

2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

2.4 All ingredients derived from milk shall be manufactured in a plant approved by the Dairy Grading Section, Dairy Division, Agricultural Marketing Service, U.S. Department of Agriculture.

2.5 All ingredients derived from egg shall be processed and labeled in accordance with the Regulations Governing the Inspection of Eggs and Egg Products (7 CFR Part 57) as evidenced by the USDA egg products inspection shield on the label.

## 3.0 REQUIREMENTS

3.1 The chocolate brownie mix ingredients shall be clean, sound, and wholesome.

3.2 Each brownie mix package shall be labeled with ingredients and instructions for mixing and baking.

3.3 The brownie mix shall be prepared from sugar, enriched wheat flour, shortening, cocoa, dried whole eggs, or dried egg yolks and dried egg whites, or a combination thereof, salt, leavening agents, flavor, and other ingredients appropriate for the product.

3.4 The brownie mix shall not contain more than 4% moisture by weight.

3.5 The brownie mix, with water added, shall be a well-blended, free-flowing homogeneous mixture. The mix shall be free from lumps other than those which disintegrate readily upon application of slight finger pressure.

3.6 The finished product shall conform to the following requirements when prepared in accordance with the manufacturer's instructions:

3.6.1 The specific volume shall be a minimum of 1.5 using the procedure defined in the USDA Commercial Item Description, Bakery Mixes, Prepared A-A-20181A, December 16, 1996.

3.6.2 The product shall be sufficiently tender to be sliced easily.

3.6.3 The product shall not be soggy, rubbery, or excessively hard.

# STATE OF CALIFORNIA

**Bid Specification** 8920-08BS-003

## Mix, Muffin (Add Water Only)

### 1.0 SCOPE

This bid specification establishes requirements for commercially available, add water only, muffin mixes suitable 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 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.

2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

2.4 All ingredients derived from milk shall be manufactured in a plant approved by the Dairy Grading Section Branch, Dairy Division, Agricultural Marketing Service, U.S. Department of Agriculture.

### 3.0 REQUIREMENTS

3.1 **Muffin Types**

- Plain
- Corn
- Wheat Bran
- Oat Bran
- Blueberry

3.2 The muffin mixes shall be prepared from either enriched bleached flour or enriched brominated flour (niacin, iron, thiamine mononitrate, riboflavin) and mixed with appropriate ingredients typical for its type (plain, wheat, oat, blueberry).

3.3 The muffin mixes, with water added, shall be free flowing homogeneous mixtures and shall be free from filth, mustiness and extraneous matter.

3.4 The muffin mixes shall not contain more than 9.0% moisture by weight.

3.5 Each muffin mix package shall contain instructions for mixing and baking.

3.6 The baked muffin products shall be free of gumminess and possess the flavor typical of the type, free of off-flavors and odors, such as, but not limited to, rancid, bitter, raw, starchy, sour, or other undesirable odors or flavors.

3.7 When baked in a pan (2-ounce units, No. 20 dipper) according to instructions, the muffins shall peak to a smooth convex point without forming "noses" and possess firm browned crust with a uniform internal structure free of tunnels.

# STATE OF CALIFORNIA

**Bid Specification** 8920-08BS-005

## CAKE MIX, CHEESE, UNBAKED

### 1.0 SCOPE

This bid specification establishes requirements for unbaked, add milk only, cheese cake mix suitable 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 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.

2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

2.4 All ingredients derived from milk shall be manufactured in a plant approved by the Dairy Grading Section, Dairy Division, Agricultural Marketing Service, U.S. Department of Agriculture.

### 3.0 REQUIREMENTS

3.1 The cheese cake mix shall be prepared from ingredients (dry dairy products, sugars, fats, dried baker's cheese, stabilizers, emulsifiers, flavors, colors, buffers, acids, salt, and leavening agents) that comply with the applicable Food and Drug Regulations and shall be of Food Chemicals Codex quality. Optional ingredients may be added that meet the same requirements.

3.2 The cheese cake mix moisture content shall not exceed 4.0 percent when tested by the Vacuum Drying Method of the Official Methods of Analysis of the Association of Official Analytical Chemists.

3.3 The cheese cake mix shall require adding milk only to prepare the product.

3.4 The prepared product, when chilled at least 1 hour, shall be rigid enough to slice cleanly and the filling shall show no signs of weeping (liquid separation).

3.5 When prepared, the color, aroma, flavor, and texture shall be characteristic of non-baked type cheese cake.

3.6 When stored at 40-85 degrees F, the shelf life of the cheese cake mix shall be at least one year.

3.7 Each cheese cake mix package shall be labeled with ingredients and instructions for mixing.

## 4.0 REFERENCE BRAND LIST

The following products have been found to be acceptable in quality and meet the requirements of this specification:

Rich-N-All
Diamond Crystal

4.1 Alternative products offered shall be comparable to the reference brand.

4.2 A sensory panel will determine final acceptability of low bid alternative product(s).

4.3 Items furnished shall be identical in all respects to that item originally submitted & evaluated for acceptance.

# STATE OF CALIFORNIA

**Bid Specification** 8920-08BS-006

## Baking Mixes
## Biscuits, Cornbread, Sweet Dough & Dinner Roll

### 1.0 SCOPE

This bid specification establishes requirements for unbaked, add water only, baking mixes suitable 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 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.

2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

2.4 All ingredients derived from milk shall be manufactured in a plant approved by the Dairy Grading Section, Dairy Division, Agricultural Marketing Service, U.S. Department of Agriculture.

2.5 All ingredients derived from egg shall be processed and labeled in accordance with the Regulations Governing the Inspection of Eggs and Egg Products (7 CFR Part 57) as evidenced by the USDA egg products inspection shield on the label.

### 3.0 REQUIREMENTS

3.1 The baking mixes shall include the following types:

Corn Bread
Buttermilk Biscuit
Sweet Dough
Bread & Roll

3.2 The baking mixes shall require water only to prepare the product.

3.3 When prepared according to instructions, the color, aroma, flavor, and texture shall be characteristic of its type.

3.4 The product shall be free from rancid, bitter, musty, or other undesirable flavors or odors.

3.5 The baking mixes shall have a shelf life of at least 120 days from date of manufacture.

3.6 The baking mixes shall be labeled with ingredients and instructions for mixing.

3.7 The product shall be available in 50-pound paper bags. Bags over 50 pounds are not acceptable.

## 4.0 REFERENCE BRAND LIST

The following product(s) have been found to be acceptable in quality and meet the requirements of this specification:

| Type | Brand | Product Number |
|---|---|---|
| Corn Bread Mix | Rich-N-All | 089 |
| Buttermilk Biscuit | Rich-N-All | 087 |
| Sweet Dough Mix | Rich-N-All | 055 |
| Bread & Roll Mix | Rich-N-All | 593 |

4.1 Alternative products offered shall be comparable to the reference brand.

4.2 A sensory panel will determine final acceptability of low bid alternative product(s).

4.3 Items furnished shall be identical in all respects to that item originally submitted & evaluated for acceptance.

# STATE OF CALIFORNIA

**Bid Specification** 8920-08BS-007

## Mix, Cake, Add Water Only

**1.0 SCOPE:**

This bid specification establishes requirements for add water only, cake mix, packed in commercially acceptable containers for use by State of California Institutions.

**2.0 REGULATORY 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 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.

**2.3** The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

**2.4** When dried whole eggs, dried egg whites, and dried egg yolks are used in the product in any of the types/flavors in this specification, the eggs shall be processed and labeled in accordance with the Code of Federal Regulations governing the Inspection of Eggs and Egg Products (9 CFR § 590.24) as evidenced by the USDA egg product inspection shield on the label.

**2.5** All dried egg ingredients shall be certified as Salmonella negative.

**3.0 REQUIREMENTS**

**3.1** The product shall be available in the following flavors/types indicated below:

- Cheery
- Chocolate
- Lemon
- Orange
- Pound
- Spice
- White
- Yellow

**3.2** The product shall be free from rancid, bitter, musty, and offensive flavors, odors and lumps other than those, which disintegrate readily upon application of slight finger pressure.

**3.3** The product shall be free from all type of foreign material and shall be manufactured in accordance with good manufacturing practices.

**3.4** The product shall be a well-blended and free flowing homogeneous mix.

**3.5** The product shall be enriched in Thiamin, Riboflavin, Niacin and Folic Acid.

**3.6** When the product are prepared according to manufacturer's instructions, they shall produce a cake with the following characteristics:

**3.6.1 Shape:** Uniform; slightly rounded top; free from peaks and depressions
**3.6.2 Color:** Uniform; characteristic of the flavor/type
**3.6.3 Grain:** Fine; round, thin-walled cells, evenly distributed; free from tunnels

**3.6.4 Texture:** Tender; velvety; moist--neither soggy nor crumbly
**3.6.5 Flavor:** Pleasing; well blended, with no bitterness; mild

**3.7** When baked in accordance with the manufacturer's instructions, one five pound bag of cake mix (except for pound cake) shall produce a cake with an average depth of at least 1.3 inches when baked in a pan with inside dimensions of 17.0" x 25.0" (nominal 18" x 26" sheet pan). Average depth shall be calculated by averaging nine well-spaced depth measurements taken at points at least 1.5" from the edge.

## 4.0 PRESERVATION, PACKAGING, PACKING, LABELING AND MARKING

**4.1** The cake mix shall be preserved, packaged, packed, labeled, and case marked in accordance with good commercial practice. Commercial labeling and packaging, as may be augmented by the solicitation, contract, or purchase order, shall be acceptable. Shipping containers shall comply with the National Motor Freight Classification or Uniform Freight Classification, as applicable.

**4.2** Each unit package shall be labeled with ingredients, and instructions for mixing and baking.

**4.3** Product shall be provided in 50-pound multi-wall paper bags or cases with 6 five-pound containers. Bags over 50 pounds are not acceptable.

## 5.0 REFERENCE BRAND LIST

Quick
Rich-In-All

# STATE OF CALIFORNIA

**Bid Specification** 8920-08BS-008

## Donut Mix, Cake and Raised Type

**1.0 SCOPE:**

This bid specification establishes requirements for cake and raised type donut mix packed in commercially acceptable containers suitable for use by State of California Institutions.

**2.0 REGULATORY 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 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.

**2.3** The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

**3.0 PRODUCT DESCRIPTIONS**

**3.1** The donut mix shall be prepared from enriched or bleached wheat flour, sugar, shortening, and other ingredients as required.

**3.2** The donut mix shall include all ingredients except water and when required for raised type, shall include yeast.

**3.3** Each donut mix package shall be labeled with complete instructions for mixing and cooking.

**3.4** The finished product, when prepared according to the label directions, shall conform to the following:

**3.4.1** The product shall have a uniform brown color and shall be substantially symmetrical, without excessive bulges, blisters, or cracks.

**3.4.2** The inner hole shall be puckered and small.

**3.4.3** The grain shall be fine and uniform and the depth of grease penetration shall not exceed l/l6 inch.

**4.0 PRESERVATION, PACKAGING, PACKING, LABELING AND MARKING**

**4.1** The donut mixes shall be preserved, packaged, packed, labeled, and case marked in accordance with good commercial practice.

**4.2** Shipping container shall be marked with "use by" date and shall comply with the National Motor Freight Classification or Uniform Freight Classification, as applicable.

# STATE OF CALIFORNIA

**Bid Specification** 8920-08BS-009

**Mix, Pancake, Buttermilk**

## 1.0 SCOPE

This bid specification establishes requirements for buttermilk pancake mix suitable 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 21 CFR §110, Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.

2.3 The product shall comply with the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

2.4 All ingredients derived from milk shall be manufactured in a plant approved by the Dairy Grading Section, Dairy Division, Agricultural Marketing Service, U.S. Department of Agriculture.

2.5 All egg ingredients shall comply with all applicable provisions of Egg Products Inspection Act in accordance with CFR Title 9 Part 590 and shall be certified salmonella free.

## 3.0 REQUIREMENTS

3.1 The pancake mix shall be a powder, which shall easily reconstitute with cold tap water only. Products that require hot water in preparation are not acceptable.

3.2 The pancake mix ingredients shall include enriched flour, water, sugar, eggs, vegetable oil, salt, vanilla flavoring, sweet cream buttermilk, and leavening agents.

3.3 The pancake mix shall contain a minimum of 2% by weight of U.S. Extra grade dry sweet cream buttermilk solids.

3.4 The pancake mix shall be uniformly blended, dry, prepared from food grade materials and compounded using good manufacturing procedures. It shall be a free flowing homogeneous mixture, free from hard lumps.

3.5 All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

3.6 The pancake mix shall be free from foreign material, such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

3.7 When stored at 40°F - to - 85°F, the shelf life of the pancake mix product shall be at least one year from the date of delivery.

3.8 The end buttermilk pancakes (after mixing and frying) shall have a golden brown exterior and a pale white/yellow cake like interior. Griddle marks may be present on the exterior of the pancakes.

3.9 The end buttermilk pancakes appearance and color shall not be excessively crumbly, dry, and/or crisp, shall not have gummy centers or soggy areas, and shall not have raw portions. There shall be no foreign color to the product.

3.10 The end buttermilk pancakes shall have no foreign odors or flavors such as, but not limited to, burnt, scorched, musty, or moldy. There shall be no evidence of oxidation, rancidity, or staling.

3.11 The end buttermilk pancakes shall be slightly firm, slightly moist, and have a soft chew.

3.12 The end buttermilk pancakes shall be comparable in flavor, appearance, and performance to the end product produced when the reference brand products are prepared in accordance with the reference brand directions.

3.13 When the end buttermilk pancakes are prepared according to label directions, they shall conform to the following requirements: The height of the center shall not be less than 1/4 inch or more than 5/8 inch and the crumb shall be light yellow, small celled, and shall not be tough or doughy.

3.14 The pancake mix shall be supplied in 50-pound multi-wall paper bags. Bags in excess of 50 pounds are not acceptable.

3.15 Each pancake mix bag shall be labeled with the brand, type, net weight, ingredients and directions for preparation, including high altitude instructions.

## 4.0 REFERENCE BRAND LIST

The following product(s) have been found to be acceptable in quality and meet the requirements of this specification:

| Manufacturer | Brand |
|---|---|
| Continental Mills | Quick |
| The Langlois Company | Rich-In-All |

4.1 Alternative products offered shall be comparable to the reference brand.

4.2 A sensory panel will determine final acceptability of low bid alternative product(s).

# THE LANGLOIS COMPANY

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**PRODUCT**

**BROWNIE MIX # 880**

**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 chocolate brownie with the simplest preparation possible. This biscuit mix is prepared by combining hot water with a dry powder mix. This mix produces a cake brownie that has a nice texture and a rich chocolate flavor. The color is a nice chocolate brown on the outside and on the inside. 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. Brownie mix does not contain more than 4% moisture by weight.

**CONTAINER**

6/6 lb. Case or 50 lb. Bag.

**PREPARATION**

Pour approximately 1 Quart of Hot Water into a mixing bowl. Using the Paddle attachment on an electric mixer, gradually add 6 lbs. of Brownie Mix while mixing on Low Speed. Continue mixing for about 1 minute or until all water is absorbed. Pour batter into a greased baking sheet. Spread evenly throughout the baking sheet. Bake in a preheated oven (300° F. Convection or 350° F. Conventional) for approximately 25 minutes. Cooking times and temperatures may vary. Allow to cool before cutting.

**YIELD**

6 lbs. Of mix will yield approx. 78 2" x 3" Brownies or one 18" x 26" sheetpan.

**INGREDIENTS**

Sugar, Bleached Wheat Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, folic acid), Vegetable Shortening (contains one or more of the following oils: soybean, cottonseed, canola), Cocoa (treated with alkali), Corn Syrup, Maltodextrin, Isolated Soy Protein, Modified Food Starch, Salt Egg Yolks, Artificial Flavor, Mono & DiGlycerides, Sodium Stearoyl Lacilate,Sodium Bicarbonate. 88014305 **Allergy Warning Product Contains: Milk, Eggs,Soy,Wheat.**

**NUTRITION (Dry Mix Only)**

**Nutrition Facts**

Serving Size 1 1/2 OUNCES (40g)

Amount Per Serving

| | |
|---|---|
| Calories 160 | Calories from Fat 35 |
| | % Daily Value* |
| Total Fat 4g | 8% |
| Saturated Fat 1g | 4% |
| Trans Fat 0.5g | |
| Cholesterol 0mg | 0% |
| Sodium 190mg | 8% |
| Total Carbohydrate 31g | 10% |
| Dietary Fiber 1g | 4% |
| Sugars 17g | |
| Protein 2g | |

| | |
|---|---|
| Vitamin A 0% | • Vitamin C 0% |
| Calcium 6% | • Iron 30% |
| Folate 8% | |

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

Certified Kosher by Kosher Overseers of America.

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**PRODUCT**

**Bran Muffin Mix #091**

**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 Bran Muffin with the simplest preparation possible. This bran muffin mix is prepared by combining cold water with a dry powder mix. This bran muffin mix produces a muffin with a nice flavor and crunchy texture. 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. Dry mix does not contain more than 9% moisture by weight.

**CONTAINER**

6/5 Case/ 50# Bag

**PREPARATION**

Pour cold water into mixing bowl, then add mix. Using a paddle, mix on low speed for about 15 seconds. Mix only until water is absorbed. Batter will appear lumpy, however, overmixing will cause muffins to fall apart after cooking.

| **BAKE: CONVECTION OVEN** | **CONVENTIONAL OVEN** |
|---|---|
| 315 - 325 F. 15 -20 minutes | 375 - 415 F. 15-20 minutes |

**YIELD**

5 Pounds mix will yield 60 2 oz. Muffins

**USES**

Commonly used as a side dish served with butter and honey. Use in place of dinner rolls or biscuits. Served with Fried chicken or BBQ meats.

**INGREDIENTS**

Bleached Wheat Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, folic acid), Bran Flour, Sugar, Vegetable Shortening (may contain one or more of the following: soybean, cottonseed, canola), Leavening (Sodium aluminum and calcium phosphate, sodium bicarbonate), Soy flour, whey, caramel color, non-fat dry milk, egg yolks, salt, isolated soy protein.

**FOOD ALLERGY AWARENESS: Product Contains: Milk,Eggs,Soy,Wheat**

Certified Kosher by Kosher Overseers Of America.

**NUTRITION (Dry Mix Only)**

**Nutrition Facts**

Serving Size 1/4 Cup of Mix (35g)

Amount Per Serving

Calories 130 Calories from Fat 25

| | % Daily Value* |
|---|---|
| Total Fat 3g | 4% |
| Saturated Fat 0.5g | 3% |
| Trans Fat 0.5g | |
| Cholesterol 10mg | 3% |
| Sodium 240mg | 10% |
| Total Carbohydrate 24g | 8% |
| Dietary Fiber 3g | 12% |
| Sugars 8g | |
| Protein 4g | |

| | |
|---|---|
| Vitamin A 0% | Vitamin C 0% |
| Calcium 4% | Iron 8% |
| Folate 8% | |

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

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**PRODUCT**

**Corn Muffin Mix #090**

**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 Corn muffin with the simplest preparation possible. This Corn muffin mix is prepared by combining cold water with a dry powder mix. This Corn muffin mix produces a muffin with a nice flavor and texture. 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. Dry mix does not contain more than 9% moisture.

**CONTAINER**

6/5 Case, 50# Bag

**PREPARATION**

Pour cold water into mixing bowl, then add mix. Using a paddle, mix on low speed for about 15 seconds. Mix only until water is absorbed. Batter will appear lumpy, however, over mixing will cause muffins to fall apart after cooking.

| **BAKE: CONVECTION OVEN** | **CONVENTIONAL OVEN** |
|---|---|
| 315-325 F. 15-20 minutes | 375-415 F. 15-20 minutes |

**YIELD**

5 Pound Mix will yield 60 - 2 oz. Muffins

**USES**

Commonly used as a side dish served with butter and honey. Use in place of dinner rolls or biscuits. Served with Fried chicken or BBQ meats.

**INGREDIENTS**

Bleached Wheat Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, folic acid), corn flour, sugar, Vegetable Shortening (may contain one or more of the following: soybean, cottonseed, canola), Leavening (Sodium aluminum and calcium phosphate, sodium bicarbonate), Soy flour, whey, non-fat dry milk, egg yolks, salt, isolated soy protein.

**FOOD ALLERGY AWARENESS: Product Contains: Milk,Eggs,Soy,Wheat**

Certified Kosher by Kosher Overseers Of America.

**NUTRITION (Dry Mix Only)**

**Nutrition Facts**

Serving Size 1/4 Cup of Mix (35g)

Amount Per Serving

**Calories** 140 Calories from Fat 30

| | % Daily Value* |
|---|---|
| **Total Fat** 3.5g | 5% |
| Saturated Fat 1g | 4% |
| Trans Fat 0.5g | |
| **Cholesterol** 5mg | 2% |
| **Sodium** 330mg | 14% |
| **Total Carbohydrate** 24g | 8% |
| Dietary Fiber 1g | 5% |
| Sugars 7g | |
| **Protein** 3g | |

Vitamin A 2% • Vitamin C 0%
Calcium 4% • Iron 6%
Folate 6%

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

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**PRODUCT**

**Basic Muffin Mix #092**

**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 Basic Muffin with the simplest preparation possible. This Basic muffin mix is prepared by combining cold water with a dry powder mix. This Basic muffin mix produces a basic muffin with a nice flavor and texture. 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. Dry mix does not contain more than 9% moisture.

**CONTAINER**

6/5 Case, 50# Bag

**PREPARATION**

Pour cold water into mixing bowl, then add mix. Using a paddle, mix on low speed for about 15 seconds. Mix only until water is absorbed. Batter will appear lumpy, however, over mixing will cause muffins to fall apart after cooking.

| **BAKE: CONVECTION OVEN** | **CONVENTIONAL OVEN** |
|---|---|
| 315-325 F. 15-20 minutes | 375-415 F. 15-20 minutes |

**YIELD**

5 Pounds Mix will yield 60 - 2 oz. Muffins

**USES**

Commonly used as a side dish. Suggestions to add: raisins; mashed bananas; grated zucchini; grated carrots.

**INGREDIENTS**

Bleached Wheat Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, folic acid), flour, sugar, Vegetable Shortening (may contain one or more of the following: soybean, cottonseed, canola), Leavening (Sodium aluminum and calcium phosphate, sodium bicarbonate), Soy flour, whey, non-fat dry milk, egg yolks, salt, isolated soy protein.

**FOOD ALLERGY AWARENESS: Product Contains: Milk,Eggs,Soy,Wheat**

**NUTRITION (Dry Mix Only)**

Certified Kosher by Kosher Overseers Of America.

**Nutrition Facts**

Serving Size 1/4 Cup of Mix (35g)

Amount Per Serving

| | |
|---|---|
| **Calories** 140 | Calories from Fat 25 |
| | % Daily Value* |
| **Total Fat** 3g | 5% |
| Saturated Fat 0.5g | 3% |
| Trans Fat 0.5g | |
| **Cholesterol** 10mg | 3% |
| **Sodium** 220mg | 9% |
| **Total Carbohydrate** 25g | 8% |
| Dietary Fiber 0g | 2% |
| Sugars 12g | |
| **Protein** 3g | |

| | |
|---|---|
| Vitamin A 0% | • Vitamin C 0% |
| Calcium 4% | • Iron 4% |
| Folate 6% | |

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

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**PRODUCT**

**Cheesecake Mix # 253**

**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 cheesecake with the simplest preparation possible. This cheesecake mix is prepared by combining cold milk with a dry powder mix. This mix produces a good cheesecake with a nice flavor and great texture. 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. Moisture content does not contain more than 4.00%.

**CONTAINER**

6/4# Case

**PREPARATION**

Use 3 3/4 quarts whole milk to 4 lbs mix. Pour cold whole milk into mixing bowl, then add mix. Using a wire whip on low speed, mix for 5-6 minutes. Stop mixer, scrape down sides of bowl, and mix again 1-2 minutes. (Longer mixing or faster speed will make lighter and smoother cheesecake.). our batter evenly into desired container and chill until firm. It is recommended to pour into graham cracker lined pie pan.

**USES**

Commonly used as a dessert. Usually poured into a grham cracker crust lined pie pan. Can be topped with whipped cream, fruit, or flavored syrups.

**YIELD**

Approx. 32 servings or 16 Pies

**INGREDIENTS**

Cream Cheese Powder, Sugar, Creamer, Corn Syrup Solids, Sodium Casinate, Dipotassium Phosphate, Mono & DiGlycerides, Sodium Hexameta Phosphate, Silicon Dioxide, Dextrose, Dry Buttermilk, Modified Wheat Starch, Dry Lemon Juice, MaltoDextrin, Tetra Sodium Pyrophosphate, Soybean Oil, Sodium Citrate, Sodium Stearoyl Lactylate, Cellulose Gum, Calcium Sulfate, Mono Calcium Phosphate, Salt ,Natural & Artificial Flavor, Artificial Color Yellow #5 & Yellow #6.

**NUTRITION (Dry Mix Only)**

**FOOD ALLERGY AWARENESS: Product Contains: Milk,Soy,Wheat.**

**Certified Kosher by Kosher Overseers of America.**

#253 Cheese Cake

03/17/2008 **THE LANGLOIS COMPANY** www.LangloisCompany.com

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# Nutrition Facts

Serving Size 1/4 CUP (42g)

| Amount Per Serving | |
|---|---|
| **Calories** 210 | Calories from Fat 90 |
| | % Daily Value* |
| **Total Fat** 11g | 16% |
| Saturated Fat 5g | 26% |
| Trans Fat 0g | |
| **Cholesterol** 20mg | 7% |
| **Sodium** 270mg | 11% |
| **Total Carbohydrate** 24g | 8% |
| Dietary Fiber 0g | 0% |
| Sugars 16g | |
| **Protein** 4g | |

| | |
|---|---|
| Vitamin A 4% | • Vitamin C 0% |
| Calcium 10% | • Iron 2% |
| Folate 0% | |

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

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**PRODUCT**

**BUTTERMILK BISCUIT MIX #087**

**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 buttermilk biscuit with the simplest preparation possible. This biscuit mix is prepared by combining cold water with a dry powder mix. This mix produces a biscuit that has a nice texture and a smooth buttermilk flavor. The color is a nice golden brown on the outside and white on the inside. 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**

6/5 lb. Case, 25 lb. Bag, or 50 lb. Bag.

**PREPARATION**

Pour Cold Water into a mixing bowl, then add biscuit mix. Using a paddle, mix on low speed for about 15 seconds. Mix only until all water is absorbed (or until dough "cleans" the sides of the mixing bowl. Roll out ½" thick, fold over once, roll out ½" thick again and cut. Place 1/4" apart on a lightly greased baking sheet. Bake at 425° F. approx. 15 minutes, or until tops are golden brown. In a convection oven, bake at 310° F. for approx. 12-15 minutes.

**YIELD**

5 lbs. Of mix will yield approx. 60 - 2 oz. Biscuits.

**USES**

Commonly used as a breakfast item served with butter, honey, or gravy. Also used as a side dish item for lunch and dinner plates.

**INGREDIENTS**

Bleached **Wheat** Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, malted barley, folic acid), Dextrose, Vegetable Shortening (contains one or more of the following oils: **soybean**, cottonseed, canola), Leavening (sodium bicarbonate & sodium aluminum phosphates), Salt, Sweet Cream **Buttermilk**. 08713589

**Allergy Warning: Contains Wheat,Milk Eggs, & Soybean Oil**

**NUTRITION (Dry Mix Only)**

**Nutrition Facts**

Serving Size 1/4 Cup of Mix (40g)

Amount Per Serving

| | |
|---|---|
| **Calories 150** | Calories from Fat 30 |
| | % Daily Value* |
| **Total Fat 3.5g** | 5% |
| Saturated Fat 0.5g | 3% |
| Trans Fat 0.5g | |
| **Cholesterol 0mg** | 0% |
| **Sodium 550mg** | 23% |
| **Total Carbohydrate 26g** | 9% |
| Dietary Fiber 1g | 3% |
| Sugars 3g | |
| **Protein 3g** | |

| | |
|---|---|
| Vitamin A 0% | Vitamin C 0% |
| Calcium 2% | Iron 8% |
| Folate 10% | |

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

***Certified Kosher by Kosher Overseers of America.***

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**PRODUCT**

**CORNBREAD MIX #089**

**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 cornbread with the simplest preparation possible. This cornbread mix is prepared by combining cold water with a dry powder mix. This mix produces a cornbread that has a nice texture and a delicious flavor. The color is a nice golden yellow on the outside and inside. 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**

6/5 lb. Case or 50 lb. Bag.

**PREPARATION**

Pour Cold Water into a mixing bowl, then add cornbread mix. Using a paddle, mix on low speed for about 15 seconds. Mix only until all water is absorbed. Batter will appear lumpy, however, overmixing will cause cornbread to crumble and fall apart after cooking. Pour batter into desired baking container or muffin tins.

| **BAKE: CONVECTION OVEN** | **CONVENTIONAL OVEN** |
|---|---|
| 315° F. 20 - 23 Mins. | 350° F. 18 - 20 Mins. |

**YIELD**

5 lbs. Of mix will yield approx. 60 - 2 oz. slices or muffins.

**USES**

Commonly used as a side dish item served with butter, honey, or gravy. Often served with fried chicken or BBQ meats. Use in place of dinner rolls or biscuits.

**INGREDIENTS**

Bleached **Wheat** Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, malted barley, folic acid), Cornmeal, Sugar, Vegetable Shortening (contains one or more of the following oils: soybean, cottonseed, canola), Leavening (sodium aluminum & calcium phosphate, sodium bicarbonate), **Soy** Flour, Whey, Non-Fat Dry **Milk, Egg Yolks**, Salt, Isolated Soy Protein.

**Allergy Warning: Contains Wheat, Soy, Milk, and Eggs.**

**NUTRITION (Dry Mix Only)**

**Nutrition Facts**

Serving Size 1/4 Cup of Mix (35g)

Amount Per Serving

| | |
|---|---|
| **Calories** 130 | Calories from Fat 30 |
| | % Daily Value* |
| **Total Fat** 3.5g | 5% |
| Saturated Fat 0.5g | 4% |
| Trans Fat 0.5g | |
| **Cholesterol** 10mg | 3% |
| **Sodium** 360mg | 15% |
| **Total Carbohydrate** 22g | 7% |
| Dietary Fiber 2g | 6% |
| Sugars 3g | |
| **Protein** 4g | |

| | |
|---|---|
| Vitamin A 2% | • Vitamin C 0% |
| Calcium 2% | • Iron 6% |
| Folate 5% | |

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

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**PRODUCT**

**SWEET DOUGH MIX (Yeast Incorporated) #055**

**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 sweet dough with the simplest preparation possible. This product is prepared by combining warm water with a dry powder mix. An encapsulated yeast is blended into this product. This encapsulated yeast is popular in correctional facilities because it inhibits the ability to make "pruno" or "hooch". 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**

50 lb. Bag

**PREPARATION**

Pour 9 ½ - 10 Quarts Very Warm Water into a mixing bowl, then add mix. Using a dough hook, mix on low speed for about 1 minute, then use medium speed for 7-10 additional minutes, or until dough cleans sides of bowl. Remove dough from mixing bowl and allow to rest for about 5 - 10 minutes. Scale dough into desired sizes. Allow scaled dough pieces to rest an additional 15 minutes. Place scaled dough into proof box for about 45 minutes - 1 hour. Roll out on a lightly floured surface and top with desired fillings. Roll up dough and cut into desired sizes. Bake for about 18 - 25 minutes or until done.

**YIELD**

One 50 lb. Bag will yield approx. 70 lbs. (1,132 oz.) of sweet dough.

**INGREDIENTS**

Bleached **Wheat** Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, malted barley, folic acid), Sugar, Vegetable Shortening (may contain one or more of the following oils: **soybean**, cottonseed, canola), **Whey**, Salt, Yeast, **Egg** Yolks, Artificial Flavor, Artificial Color (FD&C Yellow 5 & 6). 05524000

**ALLERGY WARNING: CONTAINS WHEAT, MILK, EGGS, SOYBEAN OIL**

**NUTRITION (Dry Mix Only)**

**Nutrition Facts**

Serving Size 1/4 Cup of Mix (40g)

| Amount Per Serving | |
|---|---|
| Calories 170 | Calories from Fat 40 |
| | % Daily Value* |
| Total Fat 4.5g | 7% |
| Saturated Fat 1g | 5% |
| Trans Fat 1g | |
| Cholesterol 5mg | 1% |
| Sodium 230mg | 9% |
| Total Carbohydrate 28g | 9% |
| Dietary Fiber 0g | 1% |
| Sugars 6g | |
| Protein 4g | |
| Vitamin A 0% • Vitamin C 0% | |
| Calcium 2% • Iron 4% | |
| Folate 15% | |

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

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**PRODUCT**

**BREAD & ROLL MIX (Yeast Incorporated) #593**

**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 bread loaf or dinner roll with the simplest preparation possible. This product is prepared by combining warm water with a dry powder mix. An encapsulated yeast is blended into this product. This encapsulated yeast is popular in correctional facilities because it inhibits the ability to make "pruno" or "hooch". 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**

50 lb. Bag.

**PREPARATION**

Pour 3 Gallons + 36 Ounces Very Warm Water into a mixing bowl, then add mix. Using a dough hook, mix on low speed for about 1 minute, then use medium speed for 7-10 additional minutes, or until dough cleans sides of bowl. Remove dough from mixing bowl and allow to rest for about 5 - 10 minutes. Scale dough into desired sizes for bread loaves or dinner rolls. Allow scaled dough pieces to rest an additional 15 minutes. Place scaled dough into proof box for about 45 minutes - 1 hour. Bake in a preheated oven for about 20 minutes or until golden brown. Allow to cool before cutting.

**YIELD**

One 50 lb. Bag will yield approx. 68 Bread Loaves (using a 1 lb. 2 oz. dough), or approximately 495 Dinner Rolls (using a 2 ½ oz. dough).

**INGREDIENTS**

Bleached **Wheat** Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, malted barley, folic acid), Sugar, Soybean Oil, Salt, Cysteine & Amylases (dough conditioners), Yeast, **Whey**, Non-Fat Dry Milk, **Soy** Flour, Mono & DiGlycerides, Yeast Food (calcium & ammonium sulfate, starch, ascorbic acid, azocarbonamide).
**ALLERGY WARNING: CONTAINS WHEAT, MILK, SOY**

**NUTRITION (Dry Mix Only)**

**Nutrition Facts**
Serving Size 1/4 Cup of Mix (40g)

| Amount Per Serving | |
|---|---|
| **Calories 150** | **Calories from Fat 20** |
| | % Daily Value* |
| **Total Fat 2g** | 3% |
| Saturated Fat 0g | 2% |
| Trans Fat 0g | |
| **Cholesterol 0mg** | 0% |
| **Sodium 280mg** | 12% |
| **Total Carbohydrate 28g** | 9% |
| Dietary Fiber 1g | 4% |
| Sugars 3g | |
| **Protein 5g** | |
| Vitamin A 0% • Vitamin C 0% | |
| Calcium 2% • Iron 10% | |
| Folate 20% | |

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

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**PRODUCT**

**CAKE MIXES** Yellow , White,Chocolate,Spice,Cherry,Lemon etc.

**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 sheet cake with the simplest preparation possible. This cake mix is prepared by combining cold water with a dry powder mix. This mix produces a cake that has a nice texture and flavor. 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**

6/5 lb. Case or 50 lb. Bag.

**PREPARATION**

Use 5¾ cups (46 oz.) Cold Water to 5 lbs. of Cake Mix. Pour ½ of the water into a mixing bowl, then add cake mix. Using paddle attachment, mix on medium speed for about 2 minutes. Gradually add balance of water using medium speed for an additional 1 minute. Stop the machine, scrape down sides of bowl and paddle, and mix on low speed for approximately 1 minute. Pour batter into generously greased, or lined, cake pans and bake in a conventional oven preheated to 375° for about 25 - 30 minutes. Preparation methods and cooking times may vary depending on kitchen conditions.

**USES**

Commonly used as a dessert. Usually served covered with frosting, fresh fruit, or whipped topping. Can be used to make sheet, layer, or cupcakes.

**INGREDIENTS**

Sugar, Bleached Wheat Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, folic acid), Vegetable Shortening (contains one or more of the following oils: soybean, cottonseed, canola), {Cocoa processed with alkali in Chocolate and Devil's Food}, Mono & Diglycerides, Sodium Stearoyl Lacilate, Leavening (sodium bicarbonate, calcium & aluminum phosphates), Dextrose, Whey, Soy Flour & Protein Concentrate, Modified Food Starch, Salt, Non-Fat Milk, Artificial Flavor, Artificial Color (FD&C Yellow 5&6 in Yellow, Lemon; Red 40 in Cherry).

**NUTRITION (Dry Mix Only)**

**Nutrition Facts**

Serving Size (54g)

Amount Per Serving

| | |
|---|---|
| **Calories** 210 | Calories from Fat 40 |
| | % Daily Value* |
| **Total Fat** 4.5g | 7% |
| **Saturated Fat** 1g | 4% |
| Trans Fat 0g | |
| **Cholesterol** 0mg | 0% |
| **Sodium** 380mg | 16% |
| **Total Carbohydrate** 42g | 14% |
| Dietary Fiber 1g | 5% |
| Sugars 21g | |
| **Protein** 3g | |

| | |
|---|---|
| Vitamin A 0% | • Vitamin C 0% |
| Calcium 2% | • Iron 6% |

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

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**PRODUCT**

**POUND CAKE #246**

**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 pound cake with the simplest preparation possible. This cake mix is prepared by combining cold water with a dry powder mix. This mix produces a pound cake that has a nice texture and flavor. The color is golden brown on the outside and light yellow on the inside. 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**

6/5 lb. Case or 50 lb. Bag.

**PREPARATION**

Pour 2 ½ Cups (20 oz.) Cold Water into a mixing bowl. Using the Paddle attachment on an electric mixer, add 5 lbs. of Pound Cake Mix while mixing on Medium Speed. Continue mixing for about 2 minutes. Gradually pour in another 2 ½ Cups (20 oz.) of Cold Water. Mix for another minute until water is absorbed. Stop machine and scrape down sides of bowl and paddle. Continue mixing on Low Speed for about 2 - 3 minutes. Pour batter into a greased baking sheet. Spread evenly throughout the baking sheet. Bake in a preheated oven set at 350° F. for about 35 - 45 minutes or until done. Cooking times and temperatures may vary.

**USES**

Pound cake is a dessert item usually topped with fruit, icing, or whipped cream. Usually baked in loaves. Use instead of donuts. Excellent with coffee or hot cocoa.

**INGREDIENTS**

Sugar, Bleached Wheat Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, folic acid), Vegetable Shortening (contains one or more of the following oils: soybean, cottonseed, canola), Leavening (sodium bicarbonate, calcium & aluminum phosphates), Egg Whites, Egg Yolks, Salt, Sodium Caseinate, Whey, Mono & Diglycerides, Artificial Flavor, Sodium Stearoyl Lacilate, Modified Food Starch, Guar Gum, Artificial Color (FD&C Yellow 5&6).

**NUTRITION (Dry Mix Only)**

Certified by Kosher of America.

**Nutrition Facts**

Serving Size 1/4 Cup of Mix (42g)

Amount Per Serving

| | |
|---|---|
| **Calories** 180 | Calories from Fat 45 |
| | % Daily Value* |
| **Total Fat** 5g | 8% |
| Saturated Fat 1g | 6% |
| Trans Fat 0g | |
| **Cholesterol** 20mg | 7% |
| **Sodium** 300mg | 12% |
| **Total Carbohydrate** 31g | 10% |
| Dietary Fiber 0g | 1% |
| Sugars 18g | |
| **Protein** 3g | |

| | |
|---|---|
| Vitamin A 0% | Vitamin C 0% |
| Calcium 4% | Iron 4% |
| Folate 6% | |

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

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**PRODUCT**

**CAKE DONUT MIX #019**

**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 cake donut with the simplest preparation possible. This cake donut mix is prepared by combining cold water and a dry powder mix. This cake donut mix produces a donut with a nice flavor and great texture. The nice texture makes it simple to glaze or frost. 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**

50 lb. Bag

**PREPARATION**

Pour 2 Gallons + 2 ½ Quarts of Cold Water into a Mixing Bowl. Add 50 lbs. of Donut Mix and using the PADDLE attachment, mix for 30 SECONDS on LOW SPEED. Scrape down the PADDLE and BOWL. Continue mixing on MEDIUM SPEED for another 2 MINUTES. Batter Temp. should be: 70°- 72° F. FLOOR TIME: 10 Minutes. FRY: 370°-357° F. for a minute or two on each side or until golden brown.

**YIELD**

50 lbs. of mix will yield approx. 470 - 2 ½ oz. Donuts.

**USES**

Used as a breakfast or snack item. Eat plain or top with frosting or a sugar glaze.

**INGREDIENTS**

Bleached Wheat Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, folic acid), Sugar, Partially Hydrogenated Vegetable Oil (may contain one or more of the following: soybean, cottonseed, canola), Non-Fat Dry Milk, Soy Flour, Dextrose, Egg Yolks, Salt, Leavening (sodium bicarbonate & sodium aluminum phosphate), Mono & DiGlycerides, Sodium Stearoyl Lactylate, Xanthan Gum (viscosity control), Artificial Flavors and Artificial Colors (FD&C Yellow #5 & #6). 01928395

**Allergy Warning Product Contains: Milk,Eggs,Soy,Wheat.**

**NUTRITION (Dry Mix Only)**

**Nutrition Facts**

Serving Size (35g)

Amount Per Serving

| | |
|---|---|
| **Calories** 130 | Calories from Fat 20 |
| | % Daily Value* |
| **Total Fat** 2g | 3% |
| Saturated Fat 0g | 2% |
| Trans Fat 0g | |
| **Cholesterol** 10mg | 3% |
| **Sodium** 260mg | 11% |
| **Total Carbohydrate** 28g | 9% |
| Dietary Fiber 1g | 2% |
| Sugars 10g | |
| **Protein** 2g | |
| Vitamin A 0% | • Vitamin C 0% |
| Calcium 2% | • Iron 6% |
| Folate 4% | |

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

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**PRODUCT**

**RAISED DONUT MIX #015**

**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 raised donut with the simplest preparation possible. This raised donut mix is prepared by combining a warm water and yeast solution with a dry powder mix. This raised donut mix produces a donut with a nice flavor and great texture. The nice texture makes it simple to glaze or frost. 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**

50 lb. Bag

**PREPARATION**

Pour approximately 3 Gallons Warm Water into Mixing Bowl. Dissolve 10 oz. Dry Active Yeast in the Warm Water. Add 50 lbs. of Donut Mix and using Dough Hook attachment, mix 6 - 7 Minutes on MEDIUM SPEED, or until dough ball "cleans" sides of bowl, then mix 1 MINUTE thereafter. Proof dough ball for approx. 1 hour at 96° F. & 90% humidity. Remove dough ball, punch down, and knead smooth. Let dough proof again for 15 minutes, then remove dough, roll out, cut, shape, and place on screens. Place screens in proof box and allow to proof until doubled in volume. Fry donuts in vegetable oil preheated to 375° F. for a few minutes on each side or until golden brown.

**YIELD**

50 lbs. of mix will yield approx. 470 - 2 ½ oz. Donuts.

**USES**

Used as a breakfast or snack item. Top with frosting or a sugar glaze.

**INGREDIENTS**

Bleached Wheat Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, folic acid), Partially Hydrogenated Vegetable Oil (may contain one or more of the following: soybean, cottonseed, canola), Sugar, Dextrose, Whey, Salt, Egg Yolks, Leavening (sodium bicarbonate & sodium aluminum phosphate), Mono & DiGlycerides, Natural & Artificial Flavors. 01507984

**ALLERGY WARNING: This Product Contains: Milk, Eggs,Wheat,Soy**

**NUTRITION (Dry Mix Only)**

**Nutrition Facts**

Serving Size (36g)

| Amount Per Serving | |
|---|---|
| **Calories** 140 | Calories from Fat 25 |
| | % Daily Value* |
| **Total Fat** 3g | 4% |
| Saturated Fat 0.5g | 3% |
| Trans Fat 0.5g | |
| **Cholesterol** 5mg | 1% |
| **Sodium** 170mg | 7% |
| **Total Carbohydrate** 25g | 8% |
| Dietary Fiber 0g | 2% |
| Sugars 3g | |
| **Protein** 3g | |

| | |
|---|---|
| Vitamin A 0% | • Vitamin C 0% |
| Calcium 0% | • Iron 4% |
| Folate 10% | |

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

# THE LANGLOIS COMPANY

www.LangloisCompany.com

10810 San Sevaine Way • Mira Loma, California 91752-1116 • (951) 360-3900 • Fax(951) 360-3465


**PRODUCT**

**Buttermilk Pancake Mix #017**

**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 pancake with the simplest preparation possible. This pancake mix is prepared by combining cold water and a dry powder mix. This pancake mix produces a product with a vanilla flavor and aroma. The color is golden brown on the outside and a clean yellow color on the inside. The combination of corn flour and vanilla gives this product a unique flavor. 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**

6/5 lb. Cases , 25 lb. Bag or 50 lb. Bag

**PREPARATION**

Pour 16-18 oz. of Cold Water into a Mixing Container. Add 1 lb. of Pancake Mix. Using a wire whip, combine Water and Mix only until all water is absorbed. Batter will appear lumpy. Do not over-mix. Allow batter to sit for about 5 minutes at room temperature before cooking. Cook Pancakes on lightly greased griddle preheated to about 375° F, for about 1 to 1½ minutes per side. Serve warm with Maple Syrup, Butter, Jam, etc. Refrigerate unused batter. Unused batter may appear to separate if product sits overnight. Simply stir back to original consistency and cook as normal. Do not whip back into original consistency. Slowly stir with a spoon or spatula.

**YIELD**

About 18 - 20 pancakes per pound of mix.

**USES**

Commonly served as a main course or side dish at breakfast. Top with maple syrup, peanut butter, jam or jelly, powdered sugar, etc.

**INGREDIENTS**

Bleached Wheat Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, folic acid), Whey, Corn Flour, 2% Buttermilk solids, Dextrose, Leavening (sodium & calcium phosphate, sodium bicarbonate), Soybean Oil, Salt, Egg Yolks, Sugar, Artificial Flavor & Color (FD&C yellow 5&6). 32631196

**NUTRITION (Dry Mix Only)**

ALLERGY WARNING: ***This product contains wheat, soy, eggs, and milk.***

**Certified Kosher by Kosher overseer of America**

**Nutrition Facts**

Serving Size 1/2 Cup of Mix (57g)

Amount Per Serving

**Calories** 210 Calories from Fat 20

| | % Daily Value* |
|---|---|
| **Total Fat** 2.5g | 4% |
| Saturated Fat 0g | 2% |
| Trans Fat 0g | |
| **Cholesterol** 0mg | 0% |
| **Sodium** 430mg | 18% |
| **Total Carbohydrate** 40g | 13% |
| Dietary Fiber 4g | 15% |
| Sugars 2g | |
| **Protein** 6g | |

Vitamin A 0% • Vitamin C 0%
Calcium 15% • Iron 8%
Folate 8%

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

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

**PRODUCT: DRINK MIX**

Cherry Beverage Base
Hot Chocolate Drink
Sugar Free Beverage Base

**PRODUCT: SAUCE**

Smokey Outlaw BBQ Sauce
Worcestershire Sauce

Rabbi Zvi Boruch Hollander
Kashrus Administrator
**KOAOA**


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

PO Box 1321 (for payments) • PO Box 10209 (all other mail) • Beverly Hills • California • 90213
Telephone 1-323-870-0011 • Fax 1-323-567-4971 • 1-323-Kosher-1
Web Site: www.kosher.org • E-Mail: request@kosher.org

"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 BREADS & MUFFINS**

Basic Cookie
Basic Muffin
Blueberry Muffin
Bran Muffin
Buttermilk Biscuit
Corn Muffin
Cornbread
Honey Bran Muffin
Hot Roll (W/yeast in 5#)
Non-fat Bran Muffin
Oat Bran Muffin
Oatmeal Cookie
Pie Crust

**PRODUCT: CAKE, BROWNIE, ICING**

Angel Food
Banana
Brownie
Buttermilk Donut
Cake Donut
Carrot
Cherry
Chocolate
Chocolate Icing
Cinnamon Roll
Danish Roll
Devil's Food
Funnel Cake
German Chocolate
Gingerbread
Gold (Yellow)
Lemon
Non-fat Chocolate
Non-fat Yellow
Non-fat White
Orange
Pound
Raised Donut
Spice
White Icing
White

**PRODUCTS: CHILL**

Gelatin, Non-Chill Strawberry
Raspberry S.F. Non-Chill D.S.

Rabbi Zvi Boruch Hollander
Kashrus Administrator
KOAOA


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