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RICH-IN-ALL
THE LANGLOIS COMPANY
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PRODUCT **MEAT SEASONING & TENDERIZER #374** **May 11, 2024**

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 there under.

DESCRIPTION

This fine product was developed with natural enzymes to season and tenderize meat before cooking. This product adds flavor and reduces shrinkage. It also contains a natural enzyme that softens the texture of the meat without changing the flavor or quality. 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

4/1-gallon cases

PREPARATION

Pour just enough meat seasoning and tenderizer in small dish to season and tenderize meat. Dip meat approximately 1 minute or brush on all surfaces, sparingly. Pierce meat with a fork or knife to allow product to penetrate thoroughly. Meat may be cooked immediately or within 30 minutes after tenderizing. For roasts or thick cuts of meat, pierce deeply and allow extra time to marinade.

USES

This product is used as a meat seasoning and tenderizer. It will also reduce shrinkage and cooking times.

STORAGE

The Shelf life of unopened bottles is 6 months. Un-opened bottles are shelf stable. Refrigerate after opening.

INGREDIENTS

Water, Salt, Hydrolyzed **Soy** Protein, Propylene Glycol, Sugar, Monosodium Glutamate, Bromelain (Pineapple Enzyme), Papain (Papaya Enzyme), Caramel Color, Citric Acid, Prune and Fenugreek Extract, Spices, Potassium Sorbate (As a Preservative), Vanillin. 37402020

ALLERGEN WARNING: CONTAINS SOY

Manufactured in a facility that processes egg, milk, soy, tree-nut, and wheat ingredients.

NUTRITION
18g and 100g

Nutrition Facts

Serving size	1 Tbsp (18g)
Amount per serving	
Calories	**10**
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 990mg	43%
Total Carbohydrate 2g	1%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 1g Added Sugars	1%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 15mg	2%
Iron 0mg	0%
Potassium 15mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet

Nutrition Facts

Serving size	1 Tbsp (100g)
Amount per serving	
Calories	**50**
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5510mg	240%
Total Carbohydrate 10g	4%
Dietary Fiber 0g	0%
Total Sugars 4g	
Includes 4g Added Sugars	8%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 85mg	6%
Iron 0mg	0%
Potassium 81mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet

PRODUCT **ASSORTED RED GELATIN DESSERT POWDER #228** **January 17, 2024**

FLAVORS STRAWBERRY, CHERRY, RASPBERRY

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 These fine products were developed to yield high quality gelatin desserts with the simplest preparation possible. These products are prepared by adding the gelatin powder to boiling water. The colors and flavors are distinct and desirable. These products shall be free of rancid, bitter, musty, or other undesirable flavors or odors. These products shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices.

CONTAINER 12/24 oz. pouch -

PREPARATION Use 1 gallon boiling water per one 24 oz. pouch of product. Pour the gelatin dessert into the hot water and mix well until all the powder is completely dissolved. Pour the mixture into desired serving containers. Refrigerate for approximately 2 - 4 hours or until the gelatin is firm.

YIELD One 24 oz. pouch will yield approx. 35 - 4 oz. (½ cup) servings.

SHELF LIFE 2 YEAR FROM DATE OF MANUFACTURE

INGREDIENTS Sugar, Gelatin, Natural & Artificial Flavors, Adipic Acid, Fumaric Acid, Sodium Citrate, Salt, Artificial Colors (FD&C Red #40 in Cherry, Raspberry, Strawberry), (FD&C Blue #1 in Cherry, Raspberry), Dextrose. 22802424

Allergen Warning: Manufactured in a Facility that processes Egg, Milk, Soy, Wheat, & Tree Nut Ingredients.

NUTRITION (Dry Mix Only)

Nutrition Facts

servings per container

Serving size **(100g)**

Amount per serving

Calories **380**

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 93g	34%
Dietary Fiber 0g	0%
Total Sugars 92g	
Includes 91g Added Sugars	182%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 2mg	0%
Iron 0mg	0%
Potassium 2mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

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PRODUCT **LIME GELATIN DESSERT POWDER #225** **June 19, 2024**

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

These fine products were developed to yield high quality gelatin desserts with the simplest preparation possible. These products are prepared by adding the gelatin powder to boiling water. The colors and flavors are distinct and desirable. These products shall be free of rancid, bitter, musty, or other undesirable flavors or odors. These products shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices.

CONTAINER

12/24 oz. pouch or 6/4.5 lb. bag. Custom packaging is available upon request.

PREPARATION

Use 1 gallon boiling water per one 24 oz. pouch of product. Use 3 gallons of boiling water per 4.5 lb. bag of product. Pour the gelatin dessert into the hot water and mix well until all the powder is completely dissolved. Pour the mixture into desired serving containers. Refrigerate for approximately 2 - 4 hours or until the gelatin is firm.

YIELD

One 24 oz. pouch will yield approx. 35 - 4 oz. (½ cup) servings.
One 4.5 lb. bag will yield approx. 105 - 4 oz. (½ cup) servings.

SHELF LIFE

2 YEARS FROM DATE OF MANUFACTURE

INGREDIENTS

Sugar, Gelatin, Adipic Acid, Sodium Citrate, Artificial Lime Flavor, Fumaric Acid, Salt, Artificial Colors (FD&C Yellow #5, FD&C Blue #1), Dextrose. 22516820

Allergen Warning: Manufactured in a Facility that processes Egg, Milk, Soy, Wheat, & Tree Nut Ingredients.

NUTRITION (Dry Mix Only)

Nutrition Facts

servings per container
Serving size **(100g)**

Amount per serving
Calories **380**

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 93g	34%
Dietary Fiber 0g	0%
Total Sugars 92g	
Includes 91g Added Sugars	182%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 2mg	0%
Iron 0mg	0%
Potassium 2mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

PRODUCT **COCONUT INSTANT PUDDING POWDER (Add Milk) #354**

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 pudding powder was developed to yield high quality, this instant pudding dessert is made with the simplest preparation possible. This pudding is prepared by combining cold milk with a dry mix. This pudding has distinct flavor and rich, creamy color.

CONTAINER

12/24 oz. Cases

BEST BY DATE

Best By 2 Year from Manufacturing Date

COUNTRY OF ORIGIN

Mira Loma, California, USA

PREPARATION

Use 1 gallon of cold milk per 24 oz. pouch of pudding. Use 3 gallons of cold milk per 4.5 lb. bag of pudding. Pour 1/2 of the required amount of cold milk into a mixing bowl. Then add all required amount of pudding. Use a wire whip to mix well and make a paste. Then add the balance of the cold milk. Mix until smooth and creamy. Pour pudding batter into desired serving containers. Refrigerate for about 1 - 2 hours or until firm. Stir the finished product slightly before serving for a creamier appearance.

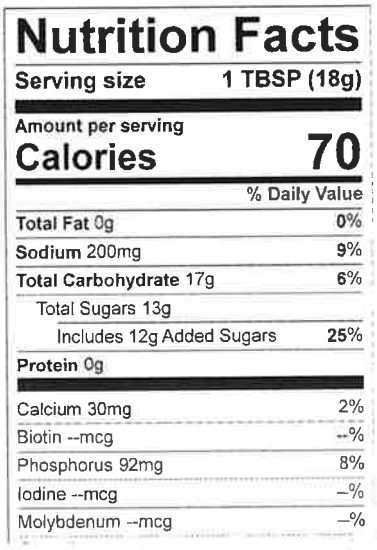
YIELD

Approx. 32 - 36, 4 oz. (1/2 cup) servings per 24 oz. Bag.

INGREDIENTS

Sugar, Modified Corn Starch, Whey (from Milk), Tetrasodium Pyrophosphate, Mono & Diglycerides, Salt, Disodium Phosphate, Natural & Artificial Flavors (Coconut & Vanilla), Calcium Sulfate, Dextrose, Silicon Dioxide, Polysorbate 60, Vanillin, Vanillin Ethyl, Maltodextrin.
Allergen Warning: Contains Milk
Manufactured in a Facility that Processes: Egg, Milk, Soy, Tree Nut & Wheat Ingredients.

NUTRITION (Dry Mix Only)



Nutrition Facts

Serving size	**1 TBSP (18g)**
Amount per serving	
Calories	**70**
	% Daily Value
Total Fat 0g	**0%**
Sodium 200mg	**9%**
Total Carbohydrate 17g	**6%**
Total Sugars 13g	
Includes 12g Added Sugars	**25%**
Protein 0g	
Calcium 30mg	2%
Biotin --mcg	--%
Phosphorus 92mg	8%
Iodine --mcg	--%
Molybdenum --mcg	--%

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PRODUCT **PINEAPPLE FLAVORED FOUNTAIN SYRUP #120** **June 26, 2024**

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

Pineapple Fountain Syrup is a free-flowing liquid that is light golden yellow in color and has a distinct Pineapple aroma. This product is alcohol free. 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

4/1-gallon cases

YIELD

There are approximately 128 servings (2 TBSP or 38g) per gallon.

USES

Pineapple Fountain Syrup is used by adding 5 parts carbonated water or plain water to 1 Part syrup. Example: Add: 5 Cups Water to 1 Cup Syrup. Pour syrup into desired serving container add water. Mix. Ready to serve or Pour finished product over Ice and serve chilled.

INGREDIENTS

High Fructose Corn Syrup, Water, Artificial Pineapple Flavor, Citric Acid, Artificial Color (FD&C Yellow #5).

NUTRITION

Manufactured in a Facility that Processes: Egg, Milk, Soy, Tree Nut & Wheat Ingredients.

Nutrition Facts

servings per container
Serving size **(30g)**

Amount per serving
Calories **70**

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 17g	6%
Dietary Fiber 0g	0%
Total Sugars 16g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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PRODUCT **REGULAR PANCAKE MIX #016** **Aug. 28, 2024**

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 mix. The pancakes have an excellent vanilla flavor and aroma.

CONTAINER

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

PREPARATION

For 5 lbs. of mix, use approximately 3 Quarts of cold water. Pour water into a mixing container and then add mix. Using a wire whip, combine mix and water. 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 for about 1 minute per side on a lightly greased griddle preheated to about 375° F. 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

Yield is about 90 - 100 pancakes per 5 lbs. of mix depending on the size of pancakes.

USES

Pancakes are commonly served as the main course or a side dish at breakfast. Top them with maple syrup, peanut butter, jam or jelly, powdered sugar, etc.

INGREDIENTS

Bleached ***Wheat Flour*** (enriched with niacin, iron, thiamine mononitrate, riboflavin, folic acid), Dextrose, Yellow Corn Flour, Whey (from ***milk***), Highly Refined Soybean Oil (with citric acid as a preservative), Leavening (sodium bicarbonate, sodium acid pyrophosphate, monocalcium phosphate), Salt, Sugar, ***Soy Flour***, Wheat Gluten, Maltodextrin, Algin, Vanillin, Vanillin Ethyl, Artificial Color (FD&C yellow #5 & FD&C yellow #6)

ALLERGENS: CONTAINS MILK, SOY & WHEAT.

Manufactured in a Facility that Processes: Egg, Milk, Soy, Tree Nut & Wheat Ingredients. Contains bioengineered food ingredients.

NUTRITION (Dry Mix Only)

Nutrition Facts

Serving size	(57g)
Amount per serving	
Calories	**200**
	% Daily Value*
Total Fat 2.5g	3%
Saturated Fat 0g	2%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 890mg	39%
Total Carbohydrate 40g	15%
Dietary Fiber 0g	0%
Total Sugars 5g	
Includes 3g Added Sugars	6%
Protein 5g	
Vitamin D 0mcg	0%
Calcium 101mg	8%
Iron 2mg	10%
Potassium 119mg	2%
Vitamin K 3mcg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.

Nutrition Facts

Serving size	(100g)
Amount per serving	
Calories	**360**
	% Daily Value*
Total Fat 4.5g	6%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 5mg	1%
Sodium 1550mg	68%
Total Carbohydrate 70g	26%
Dietary Fiber 0g	0%
Total Sugars 8g	
Includes 6g Added Sugars	11%
Protein 8g	
Vitamin D 0mcg	0%
Calcium 177mg	15%
Iron 3mg	20%
Potassium 209mg	4%
Vitamin K 5mcg	4%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.

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PRODUCT **TAPIOCA PUDDING #338** **March 14, 2024**

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 hot milk with a dry mix. This product has a desirable flavor and creamy color.

CONTAINER

12/24 oz. case

PREPARATION

Use 1 gallons of milk per 24 oz. bag of pudding powder.

Heat 1 gallon of milk to a 195°F. Slowly add tapioca pudding mix to the hot milk, while stirring with a wire whip. While stirring constantly, cook the pudding for 5 minutes. Then cook for another 5 minutes while stirring occasionally. Remove from heat, cover, and let sit for 10 minutes. Stir and pour into desired serving containers. Cover and chill in a refrigerator until cool and thick.

BEST BY DATE

Six months from date of manufacture (if unopened)

COUNTRY OF ORIGIN

Mira Loma, California, USA

YIELD

24 oz bag yields 32 - 4 oz servings.

INGREDIENTS

Sugar, Modified Corn Starch, Dextrose, Precooked Tapioca, Soy Lecithin, Silicon Dioxide, Shortening (Interesterified Soybean Oil), Mono & Diglycerides, Salt, Artificial Vanilla Flavor, Vanillin, Vanillin Ethyl, Artificial Color (FD&C yellow #5 & FD&C Yellow #6). 33832320

ALLERGEN WARNING: CONTAINS SOY

Manufactured in a Facility that Processes: Egg, Milk, Soy, Tree Nut, & Wheat Ingredients. May contain a bioengineered food ingredient.

NUTRITION (Dry Mix Only)

Nutrition Facts

Serving size About 2 Tbsp (18g)

Amount per serving

Calories 70

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 65mg	3%
Total Carbohydrate 17g	6%
Dietary Fiber 0g	0%
Total Sugars 11g	
Includes 11g Added Sugars	22%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 1mg	0%
Iron 0mg	2%
Potassium 1mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet

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April 13, 2024

PRODUCT — **WHITE WINE VINEGAR - 50 GRAIN (5% Volatile Acidity) #474**

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 there under.

DESCRIPTION

This product is the result of the acetous fermentation of dilute ethyl alcohol. The alcohol is converted to acetic acid by the microorganism *Acetobacter aceti* in vinegar generators or acetators. The product is prepared in accordance with the best commercial practices under the strict sanitary conditions and Federal guidelines for Good Manufacturing Practices. This product shall appear clear and free from any foreign materials. This product has been diluted to an acidity of 5% or 50 grain.

CONTAINER

4/1 Gallon Cases

YIELD

There are 256 servings (1 TBSP or 15g) per gallon.

STORAGE

Dry Storage. Keep unopened bottles stored in a clean, cool, and dry place. Refrigeration of this product is not necessary.

PALLET

12 cases per layer, 6 layers high max for a total of 72 cases per pallet.

USES

This product is commonly used as a cooking wine to add acidity to sauces, marinades, brines, or salad dressings. This product can also be used as a cleaning item.

INGREDIENTS

WHITE WINE VINEGAR, Water
Manufactured in a Facility that Processes: Egg, Milk, Soy, Tree Nut & Wheat Ingredients.

SHELF LIFE

Shelf life is 2 year from date of Manufacture

NUTRITION

Nutrition Facts

Serving size	1 Tbsp (100g)
Amount per serving	
Calories	**20**
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 6mg	0%
Iron 1mg	2%
Potassium 41mg	0%
Vitamin K 0mcg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet

Nutrition Facts

Serving size	1 Tbsp (15g)
Amount per serving	
Calories	**5**
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 1mg	0%
Iron 0mg	0%
Potassium 6mg	0%
Vitamin K 0mcg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet

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APRIL 23, 2024

PRODUCT

VANILLA INSTANT PUDDING POWDER (Add Milk) #352

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 pudding powder was developed to yield high quality, this instant pudding dessert is made with the simplest preparation possible. This pudding is prepared by combining cold milk with a dry mix. This pudding has distinct flavor and rich, creamy color. These products shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices.

CONTAINER

12/24 oz. Cases, 6/4.5 lb. Cases, 18 lb. Cartons

PREPARATION

Use 1 gallon of cold milk per 24 oz. pouch of pudding. Use 3 gallons of cold milk per 4.5 lb. bag of pudding. Pour 1/2 of the required amount of cold milk into a mixing bowl. Then add all required amount of pudding. Use a wire whip to mix well and make a paste. Then add the balance of the cold milk. Mix until smooth and creamy. Pour pudding batter into desired serving containers. Refrigerate for about 1 - 2 hours or until firm. Stir the finished product slightly before serving for a creamier appearance.

YIELD

Approx. 32 - 36, 4 oz. (1/2 cup) servings per 24 oz. Bag.
Approx. 96 - 107, 4 oz. (1/2 cup) servings per 4.5 lb. Bag.

INGREDIENTS

Sugar, Modified Corn Starch. Whey (from Milk). Tetrasodium Pyrophosphate, Mono & Diglycerides, Salt, Disodium Phosphate, Calcium Sulfate, Artificial Vanilla Flavor (Maltodextrin, Vanillin, Vanillin Ethyl), Artificial Colors (FD&C yellow #5, FD&C Yellow #6), Dextrose.
Allergen Warning: Contains Milk
Manufactured in a Facility that Processes: Egg, Milk, Soy, Tree Nut & Wheat Ingredients. May contain a bioengineered food ingredient.

NUTRITION (Dry Mix Only)

Nutrition Facts

Serving size	About 2 Tbsp (18g)
Amount per serving	
Calories	**70**
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 200mg	9%
Total Carbohydrate 17g	6%
Dietary Fiber 0g	0%
Total Sugars 13g	
Includes 12g Added Sugars	24%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 31mg	2%
Iron 0mg	0%
Potassium 26mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet

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January 4, 2024

PRODUCT

BANANA INSTANT PUDDING POWDER (Add Milk) #353

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 pudding powder was developed to yield high quality, this instant pudding dessert is made with the simplest preparation possible. This pudding is prepared by combining cold milk with a dry mix. This pudding has distinct flavor and rich, creamy color.

CONTAINER

12/24 oz. Cases

BEST BY DATE

Best By 2 Year from Manufacturing Date

COUNTRY OF ORIGIN

Mira Loma, California, USA

PREPARATION

Use 1 gallon of cold milk per 24 oz. pouch of pudding. Use 3 gallons of cold milk per 4.5 lb. bag of pudding. Pour 1/2 of the required amount of cold milk into a mixing bowl. Then add all required amount of pudding. Use a wire whip to mix well and make a paste. Then add the balance of the cold milk. Mix until smooth and creamy. Pour pudding batter into desired serving containers. Refrigerate for about 1 - 2 hours or until firm. Stir the finished product slightly before serving for a creamier appearance.

YIELD

Approx. 32 - 36, 4 oz. (1/2 cup) servings per 24 oz. Bag.

INGREDIENTS

Sugar, Modified Corn Starch, Whey (from Milk), Tetrasodium Pyrophosphate, Mono & Diglycerides, Salt, Disodium Phosphate, Artificial Banana Flavor, [Dextrose, Corn Starch, Tricalcium Phosphate (Anti-Caking)], Calcium Sulfate, Artificial Colors (FD&C yellow).

NUTRITION (Dry Mix Only)

Allergen Warning: Contains Milk
Manufactured in a Facility that Processes: Egg, Milk, Soy, Tree Nut & Wheat Ingredients.

Nutrition Facts

Serving size	About 2 Tbsp (18g)
Amount per serving	
Calories	**70**
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 200mg	9%
Total Carbohydrate 17g	6%
Dietary Fiber 0g	0%
Total Sugars 13g	
Includes 12g Added Sugars	24%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 31mg	2%
Iron 0mg	0%
Potassium 28mg	0%

* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet.