

WHITE CHOCOLATE BREAD PUDDING BASE

White chocolate bread pudding base

BENEFITS

- Produced in FDA/USDA Facility
- Reduces Need for Skilled Labor
- Reduces Time and Labor Cost
- Consistency
- Quality of Product
- High Profitability
- Boil-in-Bag Technology
- Extended Shelf Life

- Resealable Bag
- Predictable Food Cost
- 100% Yield
- MSG-FREE
- Utilization of Unused Products
- Reduces Food Waste

Nutrition Facts

Serving Size	Servings Per Container
1 ounce (28.35g)	96 per bag, 192 per case
1 ounce (20.55g)	30 per bug, 132 per cuse

Amount Per Serving:

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4

Calories 100 Calories from Fat 70

	% Daily Value*	
Total Fat 7g	11%	
Saturated Fat 4.5g	23%	
Trans Fat		
Cholesterol 55mg	19%	
Sodium 15mg	1%	
Total Carbohydrate 7g	2%	
Dietary Fiber 0g	0%	
Sugars 7g		
Protein 1g	3%	

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

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

Heating Methods

Pour over French bread, rolls or donuts Bake at 325°F for 40 minutes

Pack Sizes Available

- 12lb per case (2-6lb bags)
- (48) 4oz servings per case

Suggested Resale Options

- Individual Servings (4oz)
 - Top with pecan-praline, chocolate or caramel sauce
- · 6lb pan
- Bread, donuts and muffins

