

Product Description: Royal Instant Pudding & Pie Filling is a creamy and rich textured dessert with a good balanced flavor impact, good appearance & eye appealing color. Preparation is virtually fail safe with excellent mixing.

Ingredients: Sugar, Food Starch-Modified, Diced Almonds, Contains less than 2% of Tetrasodium Pyrophosphate, Sodium Alginate, Calcium Sulfate, Disodium Phosphate, Salt, Whip Topping Base (Palm Kernel Oil, Sugar, Corn Syrup Solids, Sodium Caseinate (a milk derivative), Propylene Glycol Mono Esters, Acetylated Monoglycerides, Mono & Diglycerides), Artificial Flavor, Sodium Hexametaphosphate, Yellow 5, Blue 1.

Directions: 28oz (794g): Pour 1 gallon (3.79 liters) cold milk into 12-quart (11.37L) mixer bowl. Add contents of package. Mix on medium speed 15 seconds. Scrape down bowl. Mix on medium speed 2 minutes. Pour immediately into dessert dishes or prepared pie crusts. Pudding will set in 15 minutes. Chill until firm, about 2 hours.

Benefits/Features: Royal® puddings are quick and easy to prepare. They come in a range of inviting flavors. Easy on your budget and extends your plate value. Royal puddings do not contain any partially hydrogenated oils.

Storage Recommendations: Prior to preparation, this product will be stable for up to 24 months when stored in a cool, dry place.

Packaging: 12-28oz (794g)

Yields:

12-28oz (794g)— 36 (1/2 cup (118.4mL)) Servings 5 (10 inch (25.4cm)) Pies

Kosher: OU-D

Nutrition Facts Serving Size 2 Tbsp Dry Mix (22g) Servings Per Container 36				
			1/2 cup prepared with whole	
Amount Per Servi	ng	dry	mix	milk
Calories			80	150
Calories fro	m Fat		5	35
% Daily Value				
Total Fat 0g*		()%	6%
Saturated F	at 0g	()%	10%
Trans Fat 0	g			
Cholesterol 0	mg	()%	3%
Sodium 290mg			2%	14%
Total Carbohydrate 20g		7	7 %	8%
Dietary Fibe	er 0g	()%	0%
Sugars 17g				
Protein 0g				
Vitamin A		()%	4%
Vitamin C		()%	0%
Calcium		(3%	20%
Iron		()%	0%
*Amount in dry mix contributes an addi g Total Fat (2 g Sat Sodium, 5 g Total 0 **Percent Daily Val daily values may be needs:	itional 70 Calori turated Fat), 10 Carbohydrate (5 ues are based (es (30 Calorie mg Cholester g Sugars), 3 on a 2,000 cal	s fron ol, 50 g Prof orie d on you	mg / tein. iet. Your
Total Fat Saturated Fat	Less than Less than	65g 20g	80 25	g g
Cholesterol Sodium Total Carbohydrate Dietary Fiber	Less than Less than	300mg 2,400mg 300g 25g		

REV1/30/19

The information contained in this publication is based on our own research and development work and is to the best of our knowledge reliable. Users should however, conduct their own tests to determine the suitability of our products for their own specific purposes. Statements contained herein should not be considered as a warranty of any kind, expressed or implied and no liability is accepted for the infringement of any patents.

PHONE: 210-277- 7930 Fax: 210-497- 2364 EMAIL: INFO@GAUCHOGOURMET.COM