

Conestoga® Whole Grain Brownie Mix

Product Code 99407 CON WG BRWNE MIX UPC 10041460994079

FEATURES:

- Trans Fat Free
- A Kid Favorite
- Made with Whole Wheat Flour

Shelf Life 180 days Ambient

Recommended Storage Temperature: 50 - 90°F

Unit weight 5.75 lbs

Pack 6 / case

BENEFITS:

- Scratch-made Appeal Complements menu applications with homemade flavor and appearance.
- Versatility Can be used in many recipe applications.
- Easy Preparation Saves time, labor and waste with this complete mix.
- Consistent Performance Dependable batch after batch.

Case Dimensions

15.93(L) x 13.18 (W) x 9.37 (D) = 1.14 (Cube)

Pallet 9 tie 4 high = 36 total

Case Wt (gross) 36.0 lbs (net) 34.5 lbs

Yield / bag 87

Nutrition Facts

Serving Size 1/4 cup 30 g (dry mix) Servings Per Container 87

Amount Per Servin	9		
Calories 120		Calories fro	om Fat 25
		%	Daily Value
Total Fat 3g			4%
Saturated Fa	at 1g		6%
Trans Fat 0g	J		
Cholesterol 5r	ng		1%
Sodium 160mg	9		7%
Total Carbohydrate 23g			8%
Dietary Fibe	r 1g		5%
Sugars 11g			
Protein 2g			
Vitamin A 0%	•	Vitamin C	0%
Calcium 0%	•	Iron 2%	
Thiamin 4%	•	Riboflavin	2%
Niacin 2%	•	Folate 0%	
*Percent Daily Value Your daily values mayour calorie needs:		or lower depe	nding on
Total Fat	Less Than	2,000 65a	2,500 80a
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300 mg
Sodium Total Carbohydrate	Less Than	2,400mg 300g	2,400mg 375a

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

Ingredient Declaration

INGREDIENTS: SUGAR, WHOLE WHEAT FLOUR, ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), MALTODEXTRIN, PALM OIL, COCOA POWDER, CORN SYRUP SOLIDS

Contains less than 2%:

EGG WHITE, SALT, SODIUM BICARBONATE, EGG YOLK, NATURAL FLAVOR

CONTAINS ALLERGENS: WHEAT, EGG

MAY CONTAIN: MILK, SOY

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Preparation Instructions

INGREDIENTS FULL BATCH

BROWNIE MIX 5.75 LB (one bag)

WATER 4 CUPS

PAN SIZE 2 -13x18-INCH SHEET PANS

- 1. **PREHEAT** convection oven to 300°F. Lightly oil 2- 13x18 sheet pans.
- 2. **POUR** cool water into mixing bowl.
- 3. **ADD** whole grain brownie mix.
- 4. **BLEND** with paddle on low speed for 30 seconds.
- 5. SCRAPE down paddle and bowl. MIX 1 1/2 minutes on low speed for 30 seconds.
- 6. **SPREAD** batter evenly into two pre-greased pans.
- 7. **BAKE**: Convection oven 300°F for 22-23 minutes.

Note: Brownies may be hand-mixed.

Approved by: Ron Spies) Title: V. P. Corporate QA 1/11/2011

This product is manufactured in accordance with Food and Drugs: Code of Federal Regulation (CFR) Title 21, Part 110: Current Good Manufacturing in manufacturing, packing or holding of human food.