

PRODUCT NAME: Crème Brûlée Mix

DESCRIPTION: Natural powder blend, with added stabilizers, designed to create the classic crème brûlée. Reconstitute the powder mix through the addition of boiled half & half and heavy cream. The cooked liquid mix is then poured into crème brûlée dishes. Refrigerate to set, after which the product is ready to be topped with sugar and caramelized.



USES (RECIPE): To make classic Crème Brûlée:

Base mix powder.....8 oz. (226g)
Half & Half.....1 qt. (907g)
Heavy Cream.....1 qt. (907g)

In pan combine half & half and heavy cream. Bring to boil. Continue heating the mixture and add the powder (it is important to add the powder while maintaining the liquid on the heat source). Stir well while heating for approximately 1 minute. Pour the mixture into serving molds and refrigerate for minimum of 2 hours. The mixture will set while cooling.

INGREDIENT STATEMENT: Sugar, Food Starch, Egg Yolk, Vegetable Gums (carrageenan, locust bean), Natural Color (beta carotene), Natural Flavor

PHYSICO-CHEMICAL CHARACTERISTICS AT 20°C:

Properties	Target	Allowance	Units	Analysis Method
Moisture	1.6	+/-	3	% Infrared

* The information provided is based upon laboratory testing. Test results may vary depending on testing conditions

ORGANOLEPTIC EVALUATION:

Flavor/Taste	Sweet	Sensoric – Internal Method
Appearance	Very Fine Powder	Sensoric
Powder Color	Light Yellow	Visual

SHELF LIFE & STORAGE: Will maintain quality for 12 months under cool, dry conditions. To prevent condensate, do not refrigerate.

LOT CODE EXPLANATION: 180402 = 18 (year 2018); 04 (month of April); 02 (second batch of the month).

COUNTRY OF ORIGIN: Product of USA

CERTIFICATIONS: Kosher Dairy

GMO STATUS: The above-mentioned product contains one or more Genetically Modified (GM) raw materials.

STUITABLE FOR: Ovo-Vegetarians

Creme Brulee Mix

MICROBIOLOGICAL:

<u>Microbiological Analysis</u>	<u>Minimum</u>	<u>Maximum</u>
Aerobic Plate Count	0	1000
Total Coliforms	0	10
E. Coli	Negative	-
Genius Listeria	Negative	-
Salmonella	Negative	-
Yeasts and Mold	0	0

ALLERGENS:

Column I indicate the allergen that may be present in a product as a result of an addition or by cross-contamination.

Column II indicates the allergens present in other products manufactured with the same equipment but at a different time.

Column III indicates the allergens present in the facility.

<u>Component</u>	<u>Column I</u> <i>Present in the product</i>	<u>Column II</u> <i>Present in other products manufactured on the same line</i>	<u>Column III</u> <i>Present in the same manufacturing facility</i>
Peanuts (including oil)	NO	NO	NO
Tree Nuts	NO	YES	YES
Sesame Seeds	NO	NO	NO
Milk and Milk Products	NO	YES	YES
Eggs	YES	YES	YES
Fish	NO	NO	NO
Shellfish	NO	NO	NO
Soy	NO	YES	YES
Wheat	NO	YES	YES

Gluten Free - <20 ppm

The production plant is used for the processing of other gluten-containing products.

Creme Brulee Mix

NUTRITIONAL:

Nutrition Facts	
servings per container	
Serving size	(100g)
Amount per serving	
Calories	390
	% Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 55mg	18%
Sodium 10mg	0%
Total Carbohydrate 87g	32%
Dietary Fiber 0g	0%
Total Sugars 83g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 17mg	2%
Iron 0mg	0%
Potassium 218mg	4%
*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.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

100-gram nutritional panel is for powder base only.

(1/2 cup / 113.4 grams – FDA recommended serving size for custards and puddings)