

## INSTANT PASTRY CREME FILLING MIX

(inv-BBN10)

**PRODUCT NAME: Instant Cream Supreme**

**DESCRIPTION:** The classic French pastry cream ingredients are already mixed. Just add water and heavy cream to reconstitute this excellent, shelf-stable, pastry cream. Maintains stability through freeze-thaw cycles and is heat stable. Product mixes in just 3 minutes.

**USES (RECIPE):** Serves as the filling for Éclairs, Napoleons, Fruit tarts, or as a component to a Mousse. It can be used as a thickener or stabilizer for myriad pastry preparations. Reconstitute powder blend with a combination of 75% water and 25% heavy cream.



**DIRECTIONS:**

Combine custard powder and chosen liquid(s) in a mixing bowl. Mix on high speed for 5 minutes or until smooth. Refrigerate for at least 3 hours.

**Recipe #1: With cold water:** 14 oz. custard cream powder, 1 qt. water

**Recipe #2: With milk:** 13 oz. custard cream powder, 1 cup whole milk, 3 cups water.

We do not recommend adding only milk as flavor would be extremely rich. A more desirable milk flavor can instead be obtained with recipe # 3 below:

**Recipe #3: With light cream and whipped cream (To make a Crème Mousseline):**

12 to 13 oz. custard cream powder, 1 cup whole milk, 3 cups water, 5 oz. cream

Follow above directions. After refrigerating for 3 hours, fold in 5 oz. of already whipped heavy cream. Refrigerate mixture for 30 minutes to let the flavor and viscosity develop.

**INGREDIENT STATEMENT:** Sugar, Non-Fat Milk Powder, Food Starch, Dextrose, Fat Powder (palm kernel oil, glucose powder, milk powder), Topping Base (glucose powder, palm kernel oil, milk protein), Carrageenan, Tetrasodium Pyrophosphate, Natural Flavors, Calcium Lactate, Natural Color (beta carotene), Titanium Dioxide

**PHYSICO-CHEMICAL CHARACTERISTICS AT 20°C:**

Properties	Target	Allowance	Units	Analysis Method	
Moisture	4.5	+/-	3	%	Infrared
Viscosity	65	+/-	3	cP	Viscosity device

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

**ORGANOLEPTIC EVALUATION:**

Flavor/Taste	Sweet, Vanilla	Sensoric – Internal Method
Appearance	Very Fine Powder	Sensoric
Powder Color	White Powder	Visual

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



OliveNation LLC

13 Robbie Road, Suite A4, Avon, MA 02322

[www.OliveNation.com](http://www.OliveNation.com) / 617-580-3667

## INSTANT PASTRY CREME FILLING MIX

(inv-BBN10)

**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:** Lacto-Vegetarian

### NUTRITIONAL:

<b>Nutrition Facts</b>	
servings per container	
<b>Serving size</b>	<b>(100g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>380</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 4g	<b>5%</b>
Saturated Fat 0.5g	<b>3%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 100mg	<b>4%</b>
<b>Total Carbohydrate</b> 56g	<b>20%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 56g	
Includes 38g Added Sugars	<b>76%</b>
<b>Protein</b> 9g	
Vitamin D 0mcg	0%
Calcium 245mg	20%
Iron 0mg	0%
Potassium 338mg	8%
<small>*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.</small>	
<small>Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4</small>	

100-gram nutritional panel is for powder base only. (1/2 cup / 113.4 grams – FDA recommended serving size for custards and puddings)

## INSTANT PASTRY CREME FILLING MIX

(inv-BBN10)

**MICROBIOLOGICAL:**

Microbiological Analysis	Minimum	Maximum
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.

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

**Gluten Free - <20 ppm**

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