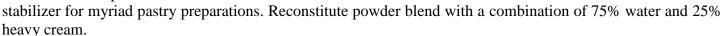
## INSTANT PASTRY CREME FILLING MIX

(inv-BBN10)

## **PRODUCT NAME: Instant Cream Supreme**

**<u>DESCRIPTION:</u>** 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.

<u>USES (RECIPE):</u> Serves as the filling for Éclairs, Napoleons, Fruit tarts, or as a component to a Mousse. It can be used as a thickener or atabilizar for myriad pastry proparations. Pasapatitute payder bland





### **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

st 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

Reviewed by: Quality Assurance Manager

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**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**:

servings per container Serving size	(100g)
Amount per serving  Calories	380
% D	aily Value
Total Fat 4g	5%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 100mg	4%
Total Carbohydrate 56g	20%
Dietary Fiber 0g	0%
Total Sugars 56g	
Includes 38g Added Sugars	s <b>76</b> %
Protein 9g	
Vitamin D 0mcg	0%
Calcium 245mg	20%
Iron 0mg	0%
Potassium 338mg	8%
*The % Daily Value tells you how much a r serving of food contributes to a daily diet. 2 day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Pro	

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

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## **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 Present in the product	Column II Present in other products manufactured on the same line	Column III  Present in the same  manufacturing facility
Peanuts (including oil)	NO	NO	NO
Tree Nuts	NO	YES	YES
Sesame Seeds	NO	NO	NO
Milk and Milk Products	YES	YES	YES
Eggs	NO	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.