

TIRAMISU CREAM MIX
(inv-AACD)

PRODUCT NAME: Tiramisu Powder Base

DESCRIPTION: Powder blend with added stabilizers designed to imitate a classic Tiramisu cream filling. Tiramisu powder base can be reconstituted by adding whole milk, half & half, or heavy cream.

USES (RECIPE): To prepare Tiramisu Desserts

- Tiramisu Powder Base.....(450 g.)
- Whole Milk.....(500 g.)
- Heavy Cream.....(500 g.)

Mix Tiramisu powder base with milk and heavy cream. Whip until soft peaks are achieved. Mixing process takes only a few minutes. Be careful not to over mix. Store the finished dessert under refrigeration.



INGREDIENT STATEMENT: Icing Sugar (sucrose, maltodextrin), Topping Base (glucose powder, refined palm kernel oil, milk protein), Fat Powder (skimmed milk powder, fully hydrogenated vegetable fat [coconut]), Fat Powder (refined palm oil, glucose syrup, milk protein), Modified Food Starch, Gelatin, Egg Yolk, Lactic Acid, Natural Flavor, Natural Color (beta carotene)

PHYSICO-CHEMICAL CHARACTERISTICS AT 20°C:

Properties	Target	Allowance	Units	Analysis Method	
Moisture	2.2	+/-	2	%	Infrared

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

ORGANOLEPTIC EVALUATION:

<i>Flavor/Taste</i>	Sweet	Sensoric – Internal Method
<i>Appearance</i>	Very Fine Powder	Sensoric
<i>Powder Color</i>	Off-White	Visual

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

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

COUNTRY OF MANUFACTURE: USA

CERTIFICATIONS: KOSHER

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

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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	YES	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.

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NUTRITIONAL:

Nutrition Facts	
Serving size	(100g)
Amount per serving	
Calories	510
	% Daily Value*
Total Fat 13g	17%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 45mg	15%
Sodium 10mg	0%
Total Carbohydrate 54g	20%
Dietary Fiber 0g	0%
Total Sugars 37g	
Includes 35g Added Sugars	70%
Protein 9g	
Vitamin D 0mcg	0%
Calcium 21mg	2%
Iron 0mg	0%
Potassium 7mg	0%
*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)