

CREME BRULEE MIX DAP10

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 ramekins. Chill for at least two hours. Top with sugar and caramelize with torch.



USES (RECIPE): To make classic Crème Brûlée:

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

Mix the Crème Brulee powder with ½ quart of half and half. In pan combine the other ½ of the half & half and heavy cream. Bring to boil. Whisk the powder mixture into the hot liquid. (It is important to add the powder while keeping the liquid on the heat). Return to a boil for a minute, stirring constantly. Pour the mixture into serving dishes and refrigerate for a minimum of two (2) hours. The mixture sets while cooling.

INGREDIENT STATEMENT: Sugar, Food Starch Modified, Corn Starch, Egg Yolk, Vegetable Gums (carrageenan, locust bean), Beta Carotene (color), Natural Flavor

PHYSICO-CHEMICAL CHARACTERISTICS AT 20°C:

| Properties | Target | Allowance | Units | Analysis Method |
|------------|--------|-----------|-------|-----------------|
| Moisture | 1.6 | ± 0.5 | % | 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.

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

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MICROBIOLOGICAL:

| Microbiological Analysis | Minimum | Maximum |
|--------------------------|----------------|-------------------------|
| Aerobic Plate Count | 0 cfu / g | 10 ⁴ cfu / g |
| Total Coliforms | 0 cfu / g | 100 cfu / g |
| E. Coli | 0 / g | <3 / g |
| Genius Listeria | Negative / 25g | - |
| Salmonella | Negative / 25g | - |
| Yeasts and Mold | 0 cfu / g | 100 cfu / g |

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> |
|--------------------------------|---|---|---|
| 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.

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| Nutrition Facts | |
|---|-----------------------|
| servings per container | |
| Serving size | (100g) |
| <hr/> | |
| Amount per serving | |
| Calories | 400 |
| <hr/> | |
| | % Daily Value* |
| Total Fat 1.5g | 2% |
| Saturated Fat 0.5g | 3% |
| Trans Fat 0g | |
| Cholesterol 55mg | 18% |
| Sodium 10mg | 0% |
| Total Carbohydrate 87g | 32% |
| Dietary Fiber 0g | 0% |
| Total Sugars 83g | |
| Includes 83g Added Sugars | 166% |
| Protein 1g | |
| <hr/> | |
| Vitamin D 0mcg | 0% |
| Calcium 17mg | 2% |
| Iron 0mg | 0% |
| Potassium 216mg | 4% |
| <hr/> | |
| *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. | |

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