

# 69007 - Lemon Curd



The lemon curd is made out of high quality ingredients in a vertically integrated egg producing facility in the Doubs region of France . It has a smooth, creamy and delicate texture and tastes like homemade. Comes in a very convenient and innovative 1 liter (2.2 lb) plastic pouch offering the following benefits: easy to pour, less preparation time, portion control, reduced prod...



## MARKETING

Our lemon curd is made of high quality ingredients. It has a smooth, creamy, delicate texture and tastes homemade. Comes in a convenient 1 liter plastic pouch offering the following benefits: easy to pour, less preparation time, portion control, reduced product loss, reduced waste of packaging.

## PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description			
69007		00825414690070		5/2.2 LB			
Brand		Brand Owner		GPC Description			
White Toque		White Toque Inc		Jams/Marmalades (Shelf Stable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
12 LBR	11 LBR	No	France	Undeclared	No		
Shipping							
Length	Width	Height	Volume	Tlx/Hi	Shelf Life	Storage Temp From/To	
13.19 INH	11.02 INH	3.94 INH	0.33 FTQ	13x18	607 Days	-5 FAH / -2.5 FAH	
Traceability Regulation							
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors				
N/A	N/A	N/A	N/A				

## HANDLING SUGGESTIONS

Store in freezer below 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze. Best Before Date: 24 months unopened from production date. Keep unopened thawed pouch refrigerated for up to 7 days. Once open, keep refrigerated for up to 24 hours.-----

## ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - C
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

## Nutrition Facts

10 Servings per container	
<b>Serving Size</b>	<b>100.0 GR</b>
<b>Amount Per Serving</b>	<b>240</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 4 g	<b>5%</b>
Saturated Fat 2.5 g	<b>12%</b>
Trans Fat 0 g	
<b>Cholesterol</b> 45 mg	<b>15%</b>
<b>Sodium</b> 20 mg	<b>1%</b>
<b>Total Carbohydrates</b> 48 g	<b>17%</b>
Dietary Fiber 0 g	<b>0%</b>
Total Sugars 44 g	
Includes 15 g Added Sugars	<b>%</b>
<b>Protein</b> 2 g	
Vitamin D 0 mcg	0%
Calcium 19 mg	2%
Iron 0 mg	%
Potassium 30 mg	0%

\* The % Daily Values (DV) 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.

## INGREDIENTS

SUGAR, LEMON JUICE (31.7%), CREAM, EGGS, THICKENER: MODIFIED STARCH, GELLING AGENT: GELATIN (FROM COW), COLOR: NATURAL CURCUMIN

White Toque

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### PREPARATION & COOKING SUGGESTIONS

Thaw slowly in a cold room (0°C to 5°C /32°F to 39°F) for 12 to 24 hours. The mix is ready to use after thawing. Pie filling (24cm/9.5" diameter pie or 50 mini tarts): Heat lemon curd slowly to liquefy it (microwave recommended, set to defrost).

### SERVING SUGGESTIONS

Use for lemon tart.

### MORE INFORMATION