

RICH'S

323031 - PREMIUM CUSTARD BASE

Formerly known as Creme Brulee. Perfect for creme brulee, seasonal custards, pies, beverages and sauces.

PREPARATION & COOKING SUGGESTIONS

Keep in mind: • KEEP FROZEN UNTIL READY FOR USE • THAW AT 35°- 40°F (2°- 4°C) FOR 24 HOURS OR UNTIL COMPLETELY THAWED • DO NOT REFREEZE • SHAKE CARTON WELL BEFORE OPENING STOVE-TOP DIRECTIONS: 1. BOIL ON HIGH HEAT WHILE STIRRING. 2. SIMMER FOR 1-2 MINUTES. 3. POUR INTO DESIRED DISH AND REFRIGERATE UNTIL PRODUCT SETS. In microwave: Bring to boil then follow remaining steps

SERVING SUGGESTIONS

Boil, remove custard and all to cool until ready to serve.

MORE INFORMATION

Telephone : Call 1-800-356-7094 or email helpline@rich.com

NUTRITIONAL ANALYSIS

Calories	181.96	Total Fat	11.956 g	Sodium	81.511 mg
Protein	2.403 g	Trans Fat	0.03 g	Calcium	67.371 mg
Total Carbohydrates	16.215 g	Saturated Fat	11.293 g	Iron	0.135 mg
Sugars	15.337 g	Added Sugars	12.361 g	Potassium	114.32 mg
Dietary Fiber	0 g	Polyunsaturated Fat	0.192 g	Zinc	
Lactose		Monounsaturated Fat	0.348 g	Phosphorus	
Sucrose		Cholesterol	35.211 mg		
Vitamin A (IU)	24.69 24.69 iu	Vitamin D	0.146 mcg	Thiamin	0.014 mg
Vitamin A (RE)	24.69	Vitamin E		Niacin	0 mg
Vitamin C	0.371 mg	Folate		Riboflavin	0.085 mg
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

NUTRITIONAL CLAIMS

KOSHER	YES
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MORE IMAGES



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