

164681 - Creme Brulee Powder Mix

Fine White Freeflowing powder used to Speedline crème brulee production. An example of a luxury recipe- Enhanced recipe:700g Heavy cream 100g Creme Brulee Preparation 1/2 Gahara Vanilla BeanCombine and bring to a boil. Pour into heat resistant molds and refrigerate for a minimum of two hours. Carmelize with sugar prior to serving.To use as an inclusion:700g Heavy cream 120g Cr...



MARKETING

The crème Brulee powder is just that, a powder that when mixed with milk and heavy cream magically transforms into the delectable French dessert. Just mix ingredients, bring to a boil and refrigerate for 2 hours.

Nutrition Facts

10 Servings per container

Serving Size

100.0 GR

Amount Per Serving

Calories

380

% Daily Value*

Total Fat 0 g

0%

Saturated Fat 0 g

0%

Trans Fat 0 g

Cholesterol 0 mg

0%

Sodium 150 mg

7%

Total Carbohydrates 98 g

33%

Dietary Fiber 0 g

0%

Total Sugars 85 g

Includes 85 g Added Sugars

%

Protein 0 g

Vitamin D 0 mcg

0%

Calcium 5 mg

0%

Iron 0 mg

0%

Potassium 2 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.

PRODUCT SPECIFICATIONS

Code		GTIN		Pack Description		
PA5345 DISCO		00837775002201		1/2.2 LB		
Brand	Brand Owner		GPC Description			
Pastry 1	Paris Gourmet		Baking/Cooking Mixes (Shelf Stable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
2.6 LBR	2.5 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
15 INH	10.5 INH	7.5 INH	0.68 FTQ	10x06	275 Days	60 FAH / 77 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

Dry and cool (68-72°F, 20-22°C)---UNIT UPC: 837775002201---

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

INGREDIENTS

Sugar, Modified Food Starch, natural and artificial flavor, gelling agent: carrageenan, sodium diphosphate, coloring: beta carotene, salt.

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PREPARATION & COOKING SUGGESTIONS

.500g Heavy Cream300g Milk150g Creme Brulee PreparationCombine and bring to a boil. Pour into heat resistant molds and refrigerate for a minimum of two hours. Carmelize with sugar prior to serving.

SERVING SUGGESTIONS

For the production of crème brulee. Free from Bio-Engineered Foods

MORE INFORMATION