

202101 - Creme Brulee Sugar-Free



DESCRIPTION: An egg rich base formulated to create an authentic French cremebrulee, sweetened with an all-natural, non-caloric, sugar-free erythritol and steviablend. May be prepared in a fraction of the time in a hot process by adding heavycream and milk. Standard Recipe :Base mix powder 6-oz. (170g)Milk




Sugar-Free
Crème Brûlée Base
 Product Code: 20210

Create a sugar-free version of this classic gourmet dessert in a fraction of the time normally required.

MARKETING

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Nutrition Facts

850 Servings per container

Serving Size **100.0 GR**

Amount Per Serving **23**

Calories

% Daily Value*

Total Fat 1.5 g	2%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 10 mg	0%
Total Carbohydrates 11 g	2%
Dietary Fiber 0 g	0%
Total Sugars 0.5 g	
Includes 0 g Added Sugars	0%

Protein 1 g

Vitamin D 0 mcg 0%

Calcium 17 mg 2%

Iron 0 mg 0%

Potassium 218 mg 4%

* 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			
20210		00604194202105		1/15 LB			
Brand		Brand Owner		GPC Description			
Mirage Fine Desserts		Mirage Fine Foods Inc.		Desserts (Shelf Stable)			
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition		
16 LBR	15 LBR	No	United States	Yes	No		
Shipping							
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To	
6 INH	9 INH	12 INH	0.38 FTQ	16x07	730 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

Store in cool, dry area and do not refrigerate the powder mix to avoid moisture.-----

ALLERGENS

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

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

INGREDIENTS

Erythritol, tapioca starch, modified food starch, dextrose, egg yolk powder, carrageenan, stevia, natural milk and butter flavor, beta carotene, natural and artificial vanilla

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PREPARATION & COOKING SUGGESTIONS

Heat cream and half and half (or milk) and whisk in the base for 1 minute. Pour into ramekins and chill. Serve with fresh fruit or chocolate garnish.

SERVING SUGGESTIONS

Pour heated into ramekins or shallow dessert cups. Refrigerate until chilled. Torch thin granulated layer of erythritol for caramelized surface or serve with fresh fruit or chocolate.

MORE INFORMATION