

## 5322 - Cold Process Pastry Cream Kosher

Pastry 1 Cold Process Pastry Cream Prep Mix, for the preparation of instant pastry cream that can be used by itself, lightened with whipped cream, or as a base for chiboust, soufflé mix, mousse, etc. Fast, easy preparation. Excellent shelf life, Kosher certified. It's used to fill classic profiteroles and sometimes cream puffs, chocolate eclairs, cakes like Boston cream pie, fr...



## MARKETING

Fast, easy preparation. Excellent shelf life.

## Nutrition Facts

50 Servings per container

**Serving Size** 100.0 GR

**Amount Per Serving**  
**Calories** 400

% Daily Value\*

**Total Fat** 7 g 9%

Saturated Fat 4 g 20%

Trans Fat 0 g

**Cholesterol** 15 mg 5%

**Sodium** 350 mg 15%

**Total Carbohydrates** 80 g 27%

Dietary Fiber 0 g 0%

Total Sugars 59 g

Includes 51 g Added Sugars %

**Protein** 6 g

Vitamin D 0 mcg 0%

Calcium 712 mg 55%

Iron 0 mg 0%

Potassium 266 mg 6%

\* 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				
PA5322	00837775001211	1/11 LB				
Brand	Brand Owner	GPC Description				
Pastry 1	Paris Gourmet	Baking/Cooking Supplies (Shelf Stable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
12 LBR	11 LBR	No	United States	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
12 INH	16 INH	9 INH	1 FTQ	10x06	293 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), Shelf life 12 months.---UNIT UPC: 837775001211---

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

## INGREDIENTS

Sugar, Modified starch, non fat dry milk, dextrose, sweet cream powder, vegetable fat powder, sodium alginate blend (sodium alginate, calcium sulfate, sodium diphosphate, sugar and/or dextrose), tricalcium phosphate, natural vanilla flavor, beta carotene, salt.

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### PREPARATION & COOKING SUGGESTIONS

1000 g. Cold milk or water, or a combination in equal parts  
400 g. Cold Process Pastry Cream Powder  
Add the liquid to the powder stirring carefully to avoid lumps. On a mixer using the whip attachment, whip for one minute on low speed and then five minutes on high speed. Allow to set for fifteen minutes before using.

### SERVING SUGGESTIONS

For the preparation of instant pastry cream that can be used by itself, lightened with whipped cream, or as a base for chiboust, souffle mix, mousse, etc.

### MORE INFORMATION