

# 112110 - Creme Brulee



DESCRIPTION: An egg rich base formulated to create an authentic French creme brulee, using natural ingredients, in a fraction of the time normally required. Mirage Creme Brulee is prepared in a hot process by adding heavy cream and milk. Pour the boiled liquid into ramekins and refrigerate one hour to set. Once set, add sugar and caramelize with torch for crisp cover. Small recipe:...



### MARKETING

Mirage Creme Brulee is prepared in a hot process by adding heavy cream and milk. Pour the boiled liquid into ramekins and refrigerate one hour to set. Once set, add sugar and caramelize with torch for crisp cover.

## Nutrition Facts

1100 Servings per container

**Serving Size** 100g

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**Amount Per Serving**

**Calories** **390**

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% Daily Value\*

|                                 |            |
|---------------------------------|------------|
| <b>Total Fat</b> 1.5 g          | <b>2%</b>  |
| Saturated Fat 0 g               | <b>0%</b>  |
| Trans Fat 0 g                   |            |
| <b>Cholesterol</b> 55 mg        | <b>18%</b> |
| <b>Sodium</b> 10 mg             | <b>0%</b>  |
| <b>Total Carbohydrates</b> 87 g | <b>32%</b> |
| Dietary Fiber 0 g               | <b>0%</b>  |
| Total Sugars 83 g               |            |
| Includes 0 g Added Sugars       | <b>0%</b>  |
| <b>Protein</b> 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        |                 |                      |  |
|-------------------------|----------------|---------------------------------|---|-------------------------|-----------------|----------------------|--|
| 11211                   |                | 00604194112114                  |   | 1/25 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 |                      |  |
| 25.8 LBR                | 25 LBR         | No                              | United States                           | Yes                     | No              |                      |  |
| Shipping                |                |                                 |   |                         |                 |                      |  |
| Length                  | Width          | Height                          | Volume                                  | Tlx/Hi                  | Shelf Life      | Storage Temp From/To |  |
| 9.875 INH               | 7.875 INH      | 13.5 INH                        | 0.61 FTQ                                | 18x05                   | 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 ambient temperature, dry area. Do not refrigerate the powder mix to avoid moisture.-----

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

### INGREDIENTS

sugar, modified food starch, corn starch, egg yolk powder, carrageenan, locust bean gum, potassium chloride, beta carotene, natural and artificial vanilla flavor

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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 until set. Torch sugar surface for caramelized surface.

### SERVING SUGGESTIONS

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

### MORE INFORMATION