

Pastry 1

164681 - Creme Brulee Powder Mix



100.0g (100g)

% Daily Value*

10

380

0%

0%

7%

33%

0%

%

0%

0%

0%

0%

Nutrition Facts

Servings per Container

Serving size

Total Fat 0 g

Amount per serving **Calories**

Saturated Fat 0 g

Total Carbohydrate 98 g

Includes 85 g Added Sugar

Total Sugars 85 g

Trans Fat 0 g Cholesterol 0 mg

Sodium 150 mg

Dietary Fiber 0 g

Vitamin D 0 mcg

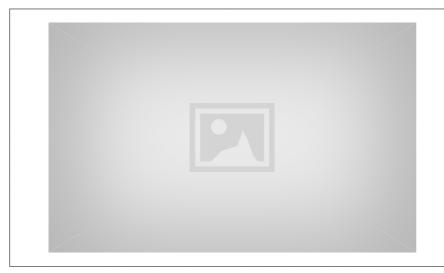
Calcium 5 mg

Potassium 2 mg

Iron 0 mg

Protein 0 g

The crme 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.



* Benefits

Fine White Freeflowing powder used to Speedline crme brulee production. An example of a luxury recipe- Enhanced recipe: 700g Heavy cream 100g Creme Brulee Preparation 1/2 Gahara Vanilla Bean Combine and bring to a boil. Pour into heat resistant molds and refrigerate for a minimum of two hours. Carmelize with sugar prior to

Continue and a mag at serving.

To use as an inclusion:
Tough eavy cream 120g Creme Brulee Preparation 1/2 Gahara Vanilla Bean
Combine and bring to a boil. Pour into heat resistant molds and refrigerate for a minimum of two hours. Then freeze.

Ingredients

A Allergens

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

Free From:

(🛞) wheat









* The % Daily Value (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.

Handling Suggestions

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

Serving Suggestions

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

Prep & Cooking Suggestions

.500g Heavy Cream 300g Milk

150g Creme Brulee Preparation

Combine and bring to a boil. Pour into heat resistant molds and refrigerate for a minimum of two hours. Carmelize with sugar prior to serving.

Product Specifications

Brand	Manufacturer
Pastry 1	Paris Gourmet

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
837775002201	PA5345	164681	00837775002201		1/2.2 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.6 lb	2.5 lb	United States of America	Yes	

Shipping Information						
Length Width Height Volume TIxHI Shelf Life Storage Temp Fro					Storage Temp From/To	
15 in	10.5 in	7.5 in	0.68 ft3	10x6	275 days	60 °F / 77 °F





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Nutrition Analysis - By Measure

Calories	380	Total Fat	0 g	Sodium	150 mg
Protein	0	Trans Fats	0 g	Calcium	5 mg
Total Carbohydrates	98 g	Saturated Fat	0 g	Iron	0 mg
Sugars	85 g	Added Sugars	85 g	Potassium	2 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A(IU)•		Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites	_	Nitrates	

0	Additional Images								

