



Pastry 1

5322 - Cold Process Pastry Cream Kosher

Fast, easy preparation. Excellent shelf life.



Nutrition Facts

Servings per Container	50
Serving size	100.0g (100g)
Amount per serving	
Calories	400
% Daily Value*	
Total Fat 7g	9%
Saturated Fat 4g	20%
Trans Fat	
Cholesterol 15mg	5%
Sodium 350mg	15%
Total Carbohydrate 80g	29%
Dietary Fiber 0g	0%
Total Sugars 59g	
Includes 51g Added Sugar	102%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 712mg	55%
Iron 0mg	0%
Potassium 266mg	6%

* 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.

* Benefits

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, souffle 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, fruit tarts, Mille Feuille, vanilla or chocolate pudding.

Ingredients

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

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Dry and cool (68-72F, 20-22C), Shelf life 12 months.

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.

Prep & 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.

📄 Product Specifications

Brand	Manufacturer	Product Category
Pastry 1	Paris Gourmet	

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
837775001211	PA5322	5322	00837775001211		1/11 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
12lb	11lb	United States	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
12in	16in	9in	1ft3	10x6	293days	60°F / 77°F



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Nutrition Analysis - By Measure

Calories	400	Total Fat	7g	Sodium	350mg
Protein	6	Trans Fats		Calcium	712mg
Total Carbohydrates...	80g	Saturated Fat	4g	Iron	0mg
Sugars	59g	Added Sugars	51g	Potassium	266mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	15mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

