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| Code: | 01070610 | CREME BRULEE 6 |
| Product | 11997404 | CREME BRULEE SML |
| State: | Approved by RAQ on | 11/05/2017 |

Product description

preparation in powder for the creation of crème brûlée.

Sales name

semifinished confectionery product.

Ingredients

sugar, starch, gelling agent: carrageenan (E407), natural flavour, colour beta carotene.

The product may contain traces of **soy and milk**.

Microbiological standards

| | |
|-------------------------------|--------------------|
| aerobic plate count (1) _____ | 50000 CFU/g max. |
| yeasts (2) _____ | 50 CFU/g max. |
| molds (2) _____ | 50 CFU/g max. |
| coliforms (3) _____ | none detected/g |
| E.coli (4) _____ | none detected/g |
| salmonella (5) _____ | none detected/25 g |
| Listeria (6) _____ | none detected/25 g |

- (1) ISO 4833:91
- (2) ISO 7954:87
- (3) ISO 4832:91
- (4) ISO 16649-2:01
- (5) ISO 6579:93
- (6) ISO 11290:96

Storage & shelf-life

at least 24 months in original package when stored at less than 20°C and away from high humidity.

Packaging

6 kg carton containing 6 polythene bags of 1 kg net.

Directions to use

| | |
|--------------------------|-------|
| crème brûlée preparation | 70 g |
| milk | 250 g |
| cream | 200 g |

Stir the mix into about 100 g of milk, avoiding the formation of lumps; then add the remaining milk and cream until reaching boiling temperature, stirring constantly. Pour the mixture into heat resistant moulds and put into the fridge for about 2 hours. Immediately before using, dust the surface with brown sugar and caramelize with flame.

Nutritional information

NUTRITION INFORMATION. TYPICAL VALUES PER 100 g.

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| | | |
|--------------------------|------|------|
| 1. Energy_____ | 376 | kcal |
| | 1596 | kJ |
| 2. Protein (N*6.25)_____ | 0 | g |
| 3. Carbohydrate_____ | 95.1 | g |
| of which sugars_____ | 79.8 | g |
| 4. Fat_____ | 0 | g |
| 5. Food fibre_____ | 0 | g |
| 6. Salt_____ | 0.25 | g |

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof_____

Crustaceans and products thereof_____

Eggs and products thereof_____

Fish and products thereof_____

Peanuts and products thereof_____

Soybeans and products thereof:_____ CC

Milk and products thereof (including lactose)_____ CC

Nuts and products thereof_____

Celery and product thereof_____

Mustard and products thereof_____

Sesame seeds and products thereof_____

Sulphur dioxide and sulphites at conc. of more
than 10 mg/kg_____

Lupin and products thereof_____

Molluscs and products thereof_____

Key: X = present; (ingredient which contains it)

CC = the presence due to cross contamination cannot be excluded.

StatementsGMO Statement

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

Ionizing Radiation Statement

This product is not treated with ionizing radiation in any production steps.

Statement on Packaging Materials

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequent amendments and additions.

Traceability

Product traceability is made according to Regulation (EC) 178/2002.