



PRODUCT SPECIFICATIONS

Amero Foods Mfg. Corp. 9445 (L) Washington Blvd N, Laurel MD, 20723

301 498 0912 www.pastrystar.com

PRODUCT NAME: Sugar Free Crème Brûlée

SKU: PS20001 (4 / 5 lb.)

DESCRIPTION: Natural sugar free powder blend, with added stabilizers, designed to create a classic crème brûlée. Reconstitute the powder mix with boiled half & half and heavy cream. This cooked liquid mix is then poured into crème brûlée dishes, refrigerated, topped with PastryStar’s Sugar Replacement and then caramelized by torching.



USES (RECIPE): To make sugar free Crème Brûlée:

- Base mix powder.....8 oz. (226g)
- Half & Half.....1 qt. (907g)
- Heavy Cream.....1 qt. (907g)

Mix Sugar Free Crème Brûlée powder with ½ quart of half & half. In pan combine the remaining half & half and heavy cream. Bring to boil. Whisk the powder mixture into the hot liquid. Bring back to a boil. Stir well while heating for approximately 1 minute. Pour the mixture into serving dishes and refrigerate for minimum of 2 hours. The mixture will set while cooling.

INGREDIENT STATEMENT: Erythritol, Sorbitol, Corn Fiber, Food Starch, Egg Yolk, Vegetable Gums (carrageenan, locust bean), Stevia, Natural Color (beta carotene), Natural Flavor

PHYSICO-CHEMICAL CHARACTERISTICS AT 20°C:

Properties	Target	Allowance	Units	Analysis Method
Moisture	2.51	+/-	3	% Infrared

* The information provided is based upon laboratory testing. Test results may vary depending on testing conditions

ORGANOLEPTIC EVALUATION:

<i>Flavor/Taste</i>	Sweet	Sensoric – Internal Method
<i>Appearance</i>	Very Fine Powder	Sensoric
<i>Powder Color</i>	Light Yellow	Visual

SHELF LIFE & STORAGE: Will maintain quality for 12 months under cool, dry conditions. To prevent condensate, do not refrigerate.

LOT CODE EXPLANATION: 180402 = 18 (year 2018); 04 (month of April); 02 (second batch of the month).

COUNTRY OF ORIGIN: Product of USA

CERTIFICATIONS: Kosher Dairy,

GMO STATUS: The above-mentioned product does not contain Genetically Modified (GM) raw materials.

STUITABLE FOR: Ovo-Vegetarians

NUTRITIONAL:

Nutrition Facts	
servings per container	
Serving size	(14g)
Amount per serving	
Calories	25
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 40mg	2%
Total Carbohydrate 10g	4%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 1mg	0%
Iron 0mg	0%
Potassium 1mg	0%
<small>*The % Daily Value 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.</small>	

*14-gram nutritional panel is for powder base only.
1/2 cup / 113 grams – FDA recommended serving size for custards and puddings (reconstituted).*

PACKAGING:

Product packed in poly bags in a corrugated, cardboard box.	
UNIT WEIGHT	5 lb.
UNITS PER CASE	2 each
GROSS CASE WEIGHT	12 lb.
NET CASE WEIGHT	10 lb.
CASE DIMENSIONS	11 ¼ X 8 ¼ X 6
Ti X Hi	17 X 7
GTIN ITEM	66911120001

MICROBIOLOGICAL:

<u>Microbiological Analysis</u>	<u>Minimum</u>	<u>Maximum</u>
Aerobic Plate Count	0	1000
Total Coliforms	0	10
E. Coli	Negative	-
Genius Listeria	Negative	-
Salmonella	Negative	-
Yeasts and Mold	0	0

ALLERGENS:

Column I indicate the allergen that may be present in a product as a result of an addition or by cross-contamination.

Column II indicates the allergens present in other products manufactured with the same equipment but at a different time.

Column III indicates the allergens present in the facility.

<u>Component</u>	<u>Column I</u> <i>Present in the product</i>	<u>Column II</u> <i>Present in other products manufactured on the same line</i>	<u>Column III</u> <i>Present in the same manufacturing facility</i>
Peanuts (including oil)	NO	NO	NO
Tree Nuts	NO	YES	YES
Sesame Seeds	NO	NO	NO
Milk and Milk Products	NO	YES	YES
Eggs	YES	YES	YES
Fish	NO	NO	NO
Shellfish	NO	NO	NO
Soy	NO	YES	YES
Wheat	NO	YES	YES

Gluten Free - <20 ppm

The production plant is used for the processing of other gluten-containing products.