



PRODUCT SPECIFICATIONS

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

301 498 0912 www.pastrystar.com



PRODUCT NAME: Sugar Free Vegan Custard Dessert Base

SKU: PS20002 (2 / 5 lb.)

DESCRIPTION: This Sugar Free and Vegan Custard Dessert Base is perfect as a 3 in 1 dessert solution! Use this dessert base to make Sugar Free Vegan Flan, Crème Brulee, and Chocolate Pot De Crème!

USES: A 3 in 1 powder to make Flan, Crème Brulee, and Pot De Crème, all sugar free and vegan. For Flan and Crème Brulee, use our PS20003 Sugar Free Dessert Topping to complete your sugar free recipe!



Recipes and Reconstitutions:

<i>Yields 12:4 oz portions</i>	Spanish Flan	Crème Brulee	Chocolate Pot De Crème
Vegan Sugar Free Recipe			
Base Powder PS20002	225 g (8 oz.)	185 g (6.5 oz.)	185 g (6.5 oz.)
Unsweetened Coconut Cream	854 g (30 oz.)	877 g (31 oz.)	500 g (17.6 oz)
Unsweetened Soy Milk	280 g (10 oz.)	292 g (10.3)	500 g (17.6 oz)
Cocoa Powder (high fat)	x	x	40 g (1.4 oz)
Traditional Sugar Free Recipe			
Base Powder PS20002	225 g (8 oz.)	185 g (6.5 oz.)	185 g (6.5 oz.)
Heavy Cream	280 g (10 oz.)	588 g (20.7 oz)	x
Half & Half	x	588 g (20.7 oz)	x
Whole Milk	855 g (30 oz.)	x	1000 g (35.3 oz.)
Cocoa Powder (high fat)	x	x	40 g (1.4 oz)
Use PS20003 Sugar Free Dessert Topping to make liquid caramel for flan, topping to torch for crème brulee, and décor and tuiles to decorate			

Recipe Directions:

Weigh out your desired recipe. Combine your powder ingredient(s) in a bowl. Combine your liquid ingredients in a pot. Pour enough liquid into the bowl to dissolve all the powder mix. Bring the remaining liquid to a boil. Whisk the boiling liquid into the dissolved powder mix. Return mixture to the pot and bring to a boil, stirring constantly. Pour the mixture into serving dishes and refrigerate for at least 2 hours. The mixture will set while cooling.

INGREDIENT STATEMENT: Erythritol, Sorbitol, Corn Fiber, Food Starch, Agar Agar, Salt, Titanium Dioxide, Stevia, Natural Color (Beta Carotene), Natural Flavor.

PHYSICO-CHEMICAL CHARACTERISTICS AT 20°C:

Properties	Target	Allowance		Units	Analysis Method
Moisture	2.34	+/-	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 MANUFACTURE: USA

CERTIFICATIONS: Kosher Dairy, 

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

NUTRITIONAL:

Nutrition Facts	
servings per container	
Serving size	(14g)
Amount per serving	
Calories	20
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 45mg	2%
Total Carbohydrate 9g	3%
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 0mg	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 the powder base only.

1/2 cup / 113 grams – FDA recommended serving size for gelatin desserts, 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	66911120002

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 indicates 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	NO	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