

PRODUCT SPECIFICATIONS



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

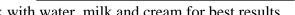
301 498 0912 www.pastrystar.com

PRODUCT NAME: Instant Sugar Free Créme Supreme

SKU: PS20005 (4 / 5 lb.)

<u>DESCRIPTION:</u> Our classic French pastry cream is now sugar free! Just add water, milk and heavy cream to reconstitute this excellent, shelf-stable, pastry cream. Maintains stability through freeze-thaw cycles and is heat stable. Product mixes in just 3 minutes.

USES (RECIPE): Serves as the filling for Éclairs, Napoleons, Fruit tarts, or as a component to a Mousse. It can be used as a thickener or stabilizer for myriad pastry preparations. Reconstitute powder mix with water, milk and cream for best results.



DIRECTIONS:

Combine custard powder and chosen liquid(s) in a mixing bowl. Mix on high speed for 3 minutes or until smooth. Refrigerate for at least 3 hours.

Recipe: With Heavy Cream: 13 oz. custard powder, 1 cup heavy cream, 1.5 cups whole milk, 1.5 cups water.

INGREDIENT STATEMENT: Erythritol, Maltodextrin, Sorbitol, Food Starch, Topping Base (glucose powder, palm kernel oil, milk protein), Fat Powder (palm kernel oil, glucose powder, milk powder), Non-Fat Milk Powder, Carrageenan, Stevia, Tetrasodium Pyrophosphate, Natural Flavors, Calcium Lactate, Natural Color (beta carotene), Titanium Dioxide.

PHYSICO-CHEMICAL CHARACTERISTICS AT 20°C:

Properties	Target	Allo	wance	Units	Analysis Method
Moisture	3.32	+/-	3	%	Infrared
Viscosity	65	+/-	3	cР	Viscosity device

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

ORGANOLEPTIC EVALUATION:

Flavor/Taste	Sweet, Vanilla	Sensoric – Internal Method
Appearance	Very Fine Powder	Sensoric
Powder Color	White Powder	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, ©D

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

STUITABLE FOR: Lacto-Vegetarian

NUTRITIONAL:

Nutrition Fa	acts
servings per container Serving size	(14g)
Amount per serving Calories	35
% Da	aily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 15mg	1%
Total Carbohydrate 10g	4%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 6mg	0%
Iron 0mg	0%
Potassium 14mg	0%
*The % Daily Value tells you how much a nu serving of food contributes to a daily diet. 2, day is used for general nutrition advice.	

 $100\hbox{-} gram\ nutritional\ panel\ is\ for\ powder\ base\ only}$ $1/2\ cup\ /\ 113\ grams - FDA\ recommended\ serving\ size\ for\ custards\ and\ puddings\ (reconstituted)$

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	66911120005	

MICROBIOLOGICAL:

Microbiological Analysis	<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.

Component	Column I Present in the product	Column II Present in other products manufactured on the same line	Column III Present in the same manufacturing facility
Peanuts (including oil)	NO	NO	NO
Tree Nuts	NO	YES	YES
Sesame Seeds	NO	NO	NO
Milk and Milk Products	YES	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.