



# PRODUCT SPECIFICATIONS

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

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## **PRODUCT NAME:** Instant Sugar Free Crème Supreme

**SKU:** PS20005 (4 / 5 lb.)

**DESCRIPTION:** 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	Allowance	Units	Analysis Method	
Moisture	3.32	+/-	3	%	Infrared
Viscosity	65	+/-	3	cP	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, 

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

**STUITABLE FOR:** Lacto-Vegetarian  
(PS20005) Reviewed by: R&D Food Scientist

Amero Foods Mfg. Corp. dba PastryStar

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**NUTRITIONAL:**

<b>Nutrition Facts</b>	
servings per container	
<b>Serving size</b>	<b>(14g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>35</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 0.5g	<b>1%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 15mg	<b>1%</b>
<b>Total Carbohydrate</b> 10g	<b>4%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 0g	
Vitamin D 0mcg	<b>0%</b>
Calcium 6mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 14mg	<b>0%</b>

\*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.

*100-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.	
<b>UNIT WEIGHT</b>	5 lb.
<b>UNITS PER CASE</b>	2 each
<b>GROSS CASE WEIGHT</b>	12 lb.
<b>NET CASE WEIGHT</b>	10 lb.
<b>CASE DIMENSIONS</b>	11 ¼ X 8 ¼ X 6
<b>Ti X Hi</b>	17 X 7
<b>GTIN ITEM</b>	66911120005

**MICROBIOLOGICAL:**

<b><u>Microbiological Analysis</u></b>	<b><u>Minimum</u></b>	<b><u>Maximum</u></b>
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.

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

**Gluten Free - <20 ppm**

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