



# PRODUCT SPECIFICATIONS

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

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## **PRODUCT NAME:** Sugar Free Dessert Topping – for torching and caramelization

**SKU:** PS20003 (1 lb. Tub)

**DESCRIPTION:** A sugar free topping for torching crème brulees, and deglazing to make a sugar free caramel base for flans. Simply top and torch, or add water and deglaze! This topping will take your sugar free desserts to the next level.



**USES (RECIPE):** For Crème Brulee and Flan.

**For Topping Crème Brulee:** Remove chilled crème brulees from refrigerator. We suggest using our Sugar Free Crème Brulee Mix PS20001. Spoon on a layer of topping, covering all edges. Torch until light brown in color.

**Syrup for Flan:** Before making your flan custard (we suggest using our Sugar Free Vegan Custard Dessert Base PS20002), prepare this sugar free caramel base. You will need 1 lb (454 g) of the powder, 4.8 oz (136 g) Water to Dissolve, and 11.2 oz (318 g) Water to Deglaze. Simply combine the Dessert Topping powder with the Water to Dissolve listed on the recipe in a pot. Bring to a low boil and caramelize until desired color is reached. Remove pot from heat and slowly add in remaining Water to Deglaze while stirring with a spatula. Continue to stir until everything is dissolved. You may heat the liquid back up on the stove to help with dissolving. Once everything is dissolved, pour into flan ramekins and refrigerate.

**INGREDIENT STATEMENT:** Chicory Root Fiber, Contains Less than 2% Silicon Dioxide (for anti-caking).

## **PHYSICO-CHEMICAL CHARACTERISTICS AT 20°C:**

Properties	Target	Allowance	Units	Analysis Method	
Moisture	3.06	+/-	3	%	Infrared

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

## **ORGANOLEPTIC EVALUATION:**

Flavor/Taste	Slightly Sweet	Sensoric – Internal Method
Appearance	Fine Powder	Sensoric
Powder Color	Off White/Cream Color	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:**

<b>Nutrition Facts</b>	
servings per container	
<b>Serving size</b>	<b>1 teaspoon (3g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>5</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 3g	<b>1%</b>
Dietary Fiber 2g	<b>7%</b>
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 0g	
Vitamin D 0mcg	0%
Calcium 0mg	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>	

*1 teaspoon nutritional panel is for the powder base only.  
1 teaspoon / 3 grams – FDA recommended serving size for sugar*

**PACKAGING:**

Packaged in white plastic tubs in a corrugated cardboard box.	
<b>UNIT WEIGHT</b>	1 lb.
<b>UNITS PER CASE</b>	8 each
<b>GROSS CASE WEIGHT</b>	10 lb.
<b>NET CASE WEIGHT</b>	8 lb.
<b>Ti X Hi</b>	16 X 5
<b>GTIN ITEM</b>	669111200031

**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	10

**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.

<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>	NO	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