

Code: 01070610 **CREME BRULEE 6**
State: Approved by RAQ on 12/08/2021

Product description

preparation in powder for the creation of crème brûlée.

Sales name

semifinished confectionery product.

Ingredients

sugar, starch, gelling agent: carrageenan (E407), natural flavour, colour beta carotene.
The product may contain SOY and MILK.

Microbiological standards

aerobic plate count (1)	50000 CFU/g max.
yeasts (2)	50 CFU/g max.
molds (2)	50 CFU/g max.
coliforms (3)	none detected/g
E.coli (4)	none detected/g
salmonella (5)	none detected/25 g
Listeria (6)	none detected/25 g

- (1) ISO 4833:91
(2) ISO 7954:87
(3) ISO 4832:91
(4) ISO 16649-2:01
(5) ISO 6579:93
(6) ISO 11290:96

Storage & shelf-life

at least 24 months in original package when stored at less than 20°C and away from high humidity.

Packaging

6 kg carton containing 6 polythene bags of 1 kg net.

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Directions to use

crème brûlée preparation 70 g
milk 250 g
cream 200 g

Stir the mix into about 100 g of milk, avoiding the formation of lumps; then add the remaining milk and cream until reaching boiling temperature, stirring constantly. Pour the mixture into heat resistant moulds and put into the fridge for about 2 hours.

Immediately before using, dust the surface with brown sugar and caramelize with flame.

Nutritional information

NUTRITION INFORMATION. TYPICAL VALUES PER 100 g.

1. Energy	376 kcal
	1596 kJ
2. Protein (N*6.25)	0 g
3. Carbohydrate	95.1 g
of which sugars	79.8 g
4. Fat	0 g
5. Food fibre	0 g
6. Salt	0.25 g

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Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof			
Crustaceans and products thereof			
Eggs and products thereof			
Fish and products thereof			
Peanuts and products thereof			
Soybeans and products thereof:		CC	
Milk and products thereof (including lactose)		CC	
Nuts and products thereof			
Celery and product thereof			
Mustard and products thereof			
Sesame seeds and products thereof			
Sulphur dioxide and sulphites at conc. of more than 10 mg/kg			
Lupin and products thereof			
Molluscs and products thereof			

Key: X = present; (ingredient which contains it)
 CC = the presence due to cross contamination cannot be excluded.

Certifications

Preferential Origin for European Customs Code

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Statements

GMO Statement

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

Ionizing Radiation Statement

This product is not treated with ionizing radiation in any production steps.

Statement on Packaging Materials

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequent amendments and additions.

Traceability

Product traceability is made according to Regulation (EC) 178/2002.