



PRODUCT SPECIFICATION : PASTRY CREAM / CRÈME PATISSIÈRE

Description :

Instant milk based powder for the cold preparation of custard cream.

Instructions for use :

Add 375 to 400g of the powder to 1L of cold water (or 1L of milk for a more rich flavor) and blend slowly until the cream thickens. Then whip at high speed for about 3 to 4 minutes until the desired texture is obtained. Put at rest for about 5 to 10 minutes.

Physical specifications :

Appearance : homogenous powder, free from lumps and particles > 7mm.

Composition :

Sugar – Modified starch – Skimmed milk powder – Full cream milk powder – Vegetable fat – Inulin – Stabilisers (E263/E450/E339) – Dried glucose syrup – Emulsifiers (E471/E472a) – Milk protein – Salt – Colour (Beta Carotene) – Flavouring

Microbiological specifications :

Total plate count :	<5000 cfu/g	ISO 4833
Coliforms :	absent/0.1g	ISO/DIS 4831
Salmonella	absent/25g	ISO 6579

Nutritional specifications (calculated) :

Energy	400 kcal/100g 1670 kJ/100g
Protein	4.2%
Carbohydrates	84.1%
Fat	4.8%

Storage :

The product should be stored in a cool and dry place (preferable 20°C / 60-80% relative humidity) and not be exposed to direct sunlight. The packaging should be closed properly after use.

Shelf life :

12 months from date of production (undamaged packaging).



Consumer information :

Target group : This product is fit for human consumption. Normal use does not include any risk for young, elderly, pregnant and immune-suppressed people.

GMO-statement : We declare that our products in accordance with regulations 1829/2003/EU And 1830/2003/EU do not need GMO-labeling.

EU-regulations : We declare that our products are in accordance with current EU-regulations.

Allergens : This product contains below mentioned sources of food allergy/intolerances :

Sources of food allergy:	Contains allergen:	If Yes	Possibility of cross-contamination on the production line	Presence in the factory
	Yes / No	Form	Yes / No	Yes / No
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut, or their hybridised strains) and products thereof	No		Yes*	Yes
Crustaceans and products thereof	No		No	No
Eggs and products thereof	No		No	No
Fish and products thereof	No		Yes* (PUFA)	Yes (PUFA)
Peanuts and products thereof	No		No	No
Soybeans and products thereof	No		Yes*	Yes



Milk and products thereof (including lactose)	Yes	Milk powder, Milk protein		Yes
Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof	No		No	No
Celery and products thereof	No		No	No
Mustard and products thereof	No		No	No
Sesame seeds and products thereof	No		No	No
Sulphur dioxide and sulphite at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	No		No	No
Lupine	No		No	No
Molluscs	No		No	No

* Cross contamination risks are part of the HACCP plans and therefore carefully followed. Preventative measures are taken in order to prevent allergen cross contamination through production process such as strict cleaning procedures, respect of good manufacturing practices, staff training, supplier's allergen questionnaire, ...