



Article No.: 1593001

Product designation: Creme Caramel

Article No.: 1593001

1. Name of the food: cream powder

Ingredients [allergens in UPPERCASE LETTERS]:	
sugar	>80-90 %
modified starch	≥2-10 %
gelling agent carrageenan	<2 %
thickener locust bean gum	<2 %
flavouring [MILK constituents]	<2 %
colour carotenes	<2 %
acidity regulator potassium phosphates	<2 %

All details are based on FIR REG (EU) No. 1169/2011. Cross contaminations are disregard

QUID: not applicable



Article No.: 1593001

2. Sensory properties:

Colour:	cream
Smell:	typically
Flavour:	sweet, like caramel
Consistency:	free flowing powder

3. Chemical / physical parameters:

Parameter	Value	Method
sucrose content (%)	ca. 90	enzymatically
water content (%)	ca. 5	IR-drying, 130 °C, 15'
bulk density (kg/l)	ca. 0,7	uncompressed

4. Microbiology:

Parameter	max. Value	Method
Total germ count (not including lactic acid bacteria)	10.000 /g	ASU L 06.00-18
Mould	100 /g	ASU L 01.00-37
Yeast	100 /g	ASU L 01.00-37
Coliform germs	10 /g	ASU L 01.00-54
Salmonella	not detectable /25g	ASU L 00.00-20

5. Packaging / minimum shelf life / storage conditions:

Packaging:	5 x 1 kg tube bag in a carton
Best before:	720 days
Storage conditions:	at 20°C, dry, sealed, in original packaging, keep away from freeze, heat and direct insolation



Article No.: 1593001

6. Basic recipe / Application / Dosage recommendation:**dessert cream**

Recipe:	Method / Application:
200,00 g Creme Caramel 1000,00 g whole MILK <hr/> 1200,00 g Total	<ul style="list-style-type: none"> ➤ Bring the milk to the boil then stir in the cream powder. ➤ Allow the cream to boil for 1 minute whilst stirring. ➤ Then fill into conically shaped dishes and let it cool in the refrigerator for at least 1 hour.

7. Nutritional information (of the article):

Average nutritional values per 100 g (calculated)	Value
Energy in kJ / kcal	1681 / 396
Fat in g	0,0
- of which saturated fatty acids in g	0,0
Carbohydrates in g	98,5
- of which sugar in g	89,8
Dietary fibre in g	0,6
Protein (N x 6,25) in g	0,0
Salt (calculated) in g	0,1
Bread exchange units	8,2



Article No.: 1593001

8. Ingredients which can trigger allergies or other incompatibility reactions*:

Based on FIR REG (EU) No. 1169/2011.

Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or hybrid strains thereof) and products made thereof	S
-wheat	S
-rye	-
-barley	S
-oats	-
-spelt	-
-kamut	-
-hybrid strains	-
Crustaceans and products made thereof	-
Eggs and products made thereof	S
Fish and products made thereof	-
Peanuts and products made thereof	-
Soya and products made thereof	-
Milk and products made thereof (including lactose)	+
Nuts and products made thereof	S
-almonds	S
-hazelnuts	S
-walnuts	-
-cashew nuts	-
-pecan nuts	-
-brazil nuts	-
-pistachios	-
-macadamia nuts	-
-queensland nuts	-
Celery and products made thereof	-
Mustard and products made thereof	-
Sesame seeds and products made thereof	-
Sulphur dioxide and sulphite for concentrations >10 mg/kg / >10 mg/l, stated as SO₂	-
lupine and products made thereof	-
Molluscs and products made thereof	-

+: part of recipe

-: is not part of the recipe

S: may contain in trace

All raw material data is based on information from our suppliers.

**Article No.: 1593001**

This product does not contain any ingredients from genetically modified organisms (GMO) with mandatory labelling pursuant to EC Directives No. 1829/2003 and No. 1830/2003.

The product including its packaging complies with REG (EC) 178/2002 and its subsequent versions, the German Food and Feed Code ("LFGB") and its subsequent ordinances as well as the relevant principles of the German Food Code as amended from time to time.

The specific product details constitute a description of the product. Natural substances in particular can result in fluctuations in the composition and accordingly in the properties. Without acknowledging any legal claims, we endeavour to compensate for this effect with suitable measures in order to preserve the specific application features.

Note

To identical version numbers of an article, there could be multiple valid product specification with a different issuing date. Through constant updating for e.g. of certain recipe ingredients that change depending on the crop's harvest and result in minimal fluctuations in the nutritional value of the product.

(008)

Issued on: 06.02.2023**Valid since:** 21.02.2019**Printed on:** 06.02.2023

This product specification has been created by a centralized recipe management system and is therefore valid also if no signature appears.