

## Product Data Sheet

**Specification:** 67412012  
**Description:** CARTE D'OR Creme Brulee/Crème Caramel Dessert Mix 6 X 1250 g

**Date Created:** 8-Nov-23  
**Revision:** 2

### General Description

#### Description

The specification is valid for products with a Best Before date of May 2023 or later.

#### IMPORTANT NOTICE:

The product information provided is for the latest product on the market. However, to ensure you have the correct information related to the product you are currently using, ALWAYS REFER TO THE PRODUCT LABEL.

#### Product Name

Country	Brand Name	Product Name
Australia	CARTE D'OR	Crème Brulee/ Crème Caramel Dessert Mix 1250 g
New Zealand	CARTE D'OR	Crème Brulee/ Crème Caramel Dessert Mix 1250 g

#### Symbols/Logos

No Artificial Colours

#### General Function and Purpose

A two-in-one dry dessert mix base for preparation of Creme Brulee or Creme Caramel.

### Ingredient Declaration

INGREDIENTS: Sugar, thickener (1442), maize starch, pea starch, whole egg powder, stabiliser (407), dextrose (**wheat**), flavour, potato starch, natural colours (turmeric, paprika extract), maltodextrin, mineral salt (508).

**Contains:** egg, wheat.

**May contain:** milk, soy, tree nuts.

### Claims and Declarations

#### Declarations

Property	Value	UOM	Comment
Portions/Doses/Uses	114	No.	servings per package
Weight	1250	g	e
Weight per serving/portion	11.3	g	Makes 100g of Crème Brulee/Crème Caramel, when prepared as directed.
Date Marking		Text	BEST BEFORE Production Code (L...) DDD (Julian code) HH:MM (Time) MM/YYYY (date)

#### Shelf Life

Property	Conditions	Value	UOM	Comment
Shelf Life Total	Unopened/Ambient	18	months	

#### Product Origin

Property	Of Manufacture	Of Packing	Comment
Country	France		Made in France.

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### Risk of Cross Contamination during Processing

Information captured in the following property groups relates to the total allergen status of a product i.e. allergens inherent in the underlying ingredient composition of the product in addition to those due to cross contamination during processing of the product and which impact on final product labelling.

### Food Allergen / Food Intolerance

Property	Yes	No	UOM	Contains	Cross contact	Comment
Cereals containing Gluten products	✓	-	mg/kg	✓	-	Contains dextrose (from wheat)
Crustacea	-	✓	mg/kg	-	-	
Egg	✓	-	mg/kg	✓	-	Contains egg yolk powder
Fish	-	✓	mg/kg	-	-	
Lupin	-	✓	mg/kg	-	-	
Milk	✓	-	mg/kg	-	✓	May contain
Mollusc	-	✓	mg/kg	-	-	
Peanut	-	✓	mg/kg	-	-	
Sesame Seed	-	✓	mg/kg	-	-	
Soybean	✓	-	mg/kg	-	✓	May contain
Tree Nuts	✓	-	mg/kg	-	✓	May contain
Sulphites (=> 10mg/kg)	✓	-	mg/kg	-	-	

### Dietary - Guaranteed

Property	Yes	No	Comment
Halal	-	✓	
Kosher	-	✓	
Vegan	-	✓	Contains egg
Ovo Lacto Vegetarian	✓	-	
Gluten Free	-	✓	

### Claims

Property	Description	Notes
Claim 1	No artificial colours	

### Directions

#### DIRECTIONS

\*DIRECTIONS FOR CRÈME BRÛLÉE:

1. Combine Carte d'Or Crème Brulee/Crème Caramel Dessert Mix with ½ the quantity of milk and mix well.
2. Bring cream and remaining milk to the boil. Stir in prepared mixture. Return to the boil and simmer for 2 minutes, stirring continuously.
3. Fill serving moulds with Crème Brulee mixture and refrigerate for at least 2 hours. Serve chilled. Before serving, sprinkle with brown sugar and caramelize with a blow torch.
4. Once prepared, store refrigerated and consume within 24 hours.

†DIRECTIONS FOR CRÈME CARAMEL:

1. Combine Carte d'Or Crème Brulee/Crème Caramel Dessert Mix with ½ the quantity of milk and mix well.
2. Bring remaining milk to the boil. Stir in prepared mixture. Return to the boil and simmer for 2 minutes, stirring continuously.
3. Fill serving mould with caramel sauce, top with Crème Caramel mixture and refrigerate for at least 2 hours. Serve Chilled.
4. Once prepared, store refrigerated and consume within 24 hours.

	Dessert Mix	Milk (Full Fat)	Cream	Servings (approx. 100 g)
<b>PROPORTIONS CRÈME BRÛLÉE</b>				
CRÈME BRÛLÉE	125 g	0.5 L	0.5 L	11
	625 g	2.5 L	2.5 L	56
	1.25 kg	5.0 L	5.0 L	114
<b>PROPORTIONS CRÈME CARAMEL</b>				
CRÈME CARAMEL	125 g	1 L	-	11
	625 g	5 L	-	56
	1.25 kg	10 L	-	114



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### Storage Instructions

Store in a cool, dry place.  
 Once prepared, the dessert must be refrigerated and consumed within 24 hours.

### Disposal



### Nutrition Information

#### Nutrition Information "As Prepared"

Property	Value
CU PIRD	CARTE D'OR Creme Brulee/Crème Caramel Dessert Mix 1250 g
CUC	200000135069 / 67319734
Serving Size	11.3 g (dry) makes 100g Crème Brulee, when prepared as directed* 11.3 g (dry) makes 100g Crème Caramel, when prepared as directed†

### On Pack Nutrition Data

Typical Values	UOM	Avg. Qty per serving (dry)	Avg. Qty per 100 g (dry)	Avg. Qty per serving Crème Brulee (as prepared)*	Avg. Qty per serving Crème Caramel (as prepared)†
Energy	kJ	190	1680	1045	480
Protein	g	0.1	0.8	2.9	3.6
Fat	g	0.1	0.7	20.4	3.6
- saturated	g	LESS THAN 0.1	0.2	13.1	2.3
Carbohydrate	g	10.8	94.9	15.0	16.8
-sugars	g	9.1	80.4	13.4	15.2
Sodium	mg	5	39	37	42

### Nutrition Data

Typical Values	Guideline Daily Amount	% (Crème Brulee)	% (Crème Caramel)	GDA synonym
Energy	8700	12	6	RDI
Protein	50	6	7	RDI
Fat	70	29	5	RDI
- saturated	24	55	10	RDI
Carbohydrate	310	5	5	RDI
-sugars	90	15	15	RDI
Sodium	2300	2	2	RDI