

Specification: CON_21062335B Revision: 3

Description: CON CART DOR CREME CARAMEL MIX 1350g Date Created: 23-Sep-2016

Date: 13-Feb-2017

General Information

Description

Label and customer information for Carte d'Or Creme Brulee / Creme Caramel Dessert Mix 1350g (1350g x 1 sachet).

IIMPORTANT 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
		Creme Brulee / Creme Caramel

Legal Description

Country	Descriptive Name	Note
Australia	Carte d'Or Creme Brulee / Creme Caramel Dessert Mix 1350g Makes 113 portions	

Symbols/Logos

Recycle logo - please recycle cardboard 113 Portions, logo

General Function and Purpose

A two-in-one mix that lets you create two true dessert classics. Combine with caramel sauce to create a rich Creme Caramel or top mixture with sugar and caramelise for a delectable Creme Brulee.

Additional Customer Info

Packaging information

Unilever Product Code: 21062335

Ingredient Declaration

Ingredients Declaration

Ingredients: Sugar, maize starch, whole egg powder (2.5%), pea starch, thickener (407),colours (turmeric, paprika extract), vanilla flavour (contains milk derivative), maltodextrin (from potato).

Claims and Declarations

Declarations

Property	Value	UOM	Comment	
Portions/Doses/Uses	113	No.	ervings per pack	
Weight	1350	g	per pack	
Dry mix wt serving/portion	11.9	g	makes 100g Creme Brulee/Creme Caramel as consumed.	
Date Marking		Text	MM/YYYY LN (date, line), HH:MM (time)	

Shelf Life

Property	Conditions	Value	UOM	Comment
Shelf Life Total		18	month(s)	



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Product Origin

Property	Of Manufacture	Of Packing	Comment
Country	France	France	

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	Concentration	UOM	Comp o	f RM	Contam.	Comment
Cereals cont. Gluten + prods	✓			mg/kg			✓	Cross contact - made on same equipment
Crustaceans and products		✓		mg/kg				
Molluscs and products		✓		mg/kg				
Egg/Egg products	✓			mg/kg	✓			Component - whole egg powder
Fish / Fish products		✓		mg/kg				
Peanuts/Peanut products		✓		mg/kg				
Soybeans/Soybean prods.		✓		mg/kg				
Milk / Dairy products	✓			mg/kg	✓			Component: flavour
Nuts/Nuts products		✓		mg/kg				
Sesame Seeds and prods.		✓		mg/kg				
Sulphite (=> 10mg/kg)		√		mg/kg				
Yeast		✓		mg/kg				
Glutamate		✓		mg/kg				No added MSG

Dietary - Guaranteed

Property	Yes	No	Comment
Hal-al		✓	
Kosher		✓	
Vegan		✓	Component - egg, milk
Ovo Lacto Vegetarian	√		

Instructions

Instructions for Use

PREPARATION INSTRUCTIONS FOR CREME BRULEE

- 1) Combine Carte d'Or Crème Brulee / Crème Caramel Dessert Mix with 1/2 the quantity of milk and mix well.
- 2) Bring cream and remaining milk to the boil. Stir in prepared mixture. Return to 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 evenly with brown sugar and caramelise with a blow torch.

Portions	Carte d'Or Crème	Milk	Cream
approx. 100g	Brulee dessert mix		
11	135g	0.5L	0.5L
56	675g	2.5L	2.5L
113	1350g	5L	5L



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Instructions for Use [Continued]

- 1) Combine Carte d'Or Crème Brulee / Crème Caramel Dessert Mix with 1/2 the quantity of milk and mix well.
- 2) Bring remaining milk to the boil. Stir in prepared mixture. Return to 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.

Portions approx. 100g	Carte d'Or Crème Caramel dessert mix	Milk
11	135g	1L
56	675g	5L
113	1350g	10L

Storage Instructions

If part of the package has been used, re-seal and store in a dry cool place.

Disposal Instructions

Please recycle cardboard

On Pack Nutrition Information [As Sold]

On-Pack Nutrition Information as Sold

Property	Value
CON	CON_21062335B CART DOR CREME CARAMEL MIX 1350g
CUC	8341989_30 CUC CREME CARAMEL (From Global Bric).
REF	
Serving Size	11.9g dry mix makes 100g serving

Typical values	Attribute	UOM	per 100g as sold	per 100ml as sold	per Serving
Energy	kJ	kJ	1700		202
Energy	kcal	kcal	400		48
Protein	-	g	1.5		0.2
Carbohydrate	-	g	94		11.2
Carbohydrate	including fibre	g	94		11.2
Carbohydrate of which	Sugars	g	81		9.6
Fat	-	g	1.0		0.1
Fat of which	SAFA	g	0.4		<0.1
Fibre	Dietary	g	0.7		0.1
Sodium	mg	mg	30		<5mg

On Pack Nutrition Information [As Prepared]

On-Pack Nutrition Information as Prepared

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CON	CON_21062335B CART DOR CREME CARAMEL MIX 1350g
CUC	8341989_30 CUC CREME CARAMEL (From Global Bric).
REF	
Serving Size	11.9g dry mix makes 100g serving

On Pack Nutr Data 1

Typical values	Attribute	UOM	per 100g as prep	per 100ml as prep	per Serving
Energy	ĸJ	kJ	370		370
Energy	kcal	kcal	90		90
Protein	-	g	3.0		3.0



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On Pack Nutr Data 1 [Continued]

Typical values	Attribute	UOM	per 100g as prep	per 100ml as prep	per Serving
Carbohydrate	-	g	15.0		15.0
Carbohydrate	including fibre	g	15.0		15.0
Carbohydrate of which	Sugars	g	14.0		14.0
Fat	-	g	1.5		1.5
Fat of which	SAFA	g	0.9		0.9
Fibre	Dietary	g	0.1g		0.1g
Sodium	mg	mg	50		50

On Pack Nutr Data 2

Nutrients	Attribute	Guideline Daily Amount	%	GDA synonym
Energy	kJ	8700	4.3	
Protein	-	50	6.0	
Carbohydrate	-	310	4.8	
Carbohydrate of which	Sugars	90	15.6	
Fat	-	70	2.1	
Fat of which	SAFA	24	3.8	
Fat of which	Trans	NA	NA	
Cholesterol	-	NA	NA	
Fibre	Dietary	30	NA	
Sodium	mg	2300	2.2	

Contact Details

Company Contact Information

Unilever Foodsolutions A division of Unilever Australasia

20-22 Cambridge Street Epping NSW 2121 Australia

486 Jackson Street Petone New Zealand

www.unileverfoodsolutions.com

For questions or comments contact our Careline free on: 1800 888 695 (AUS) or 0800 449 221 (NZ)

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