

Technical sheet

AGRODOUBS

Mix for Crème Brûlée (Frozen)

List of ingredients

Whole MILK, cream (MILK), sugar, EGG yolk, modified starch, thickeners: carrageenans, xanthan gum; flavour: natural vanilla flavour, colors : beta-caroten, curcumin; exhausted vanilla seeds.

Physico-chemical properties

PARAMETERS	VALUES
DRY EXTRACT	32 % to 36 %
ACIDITY	6,4 to 7,4
ODOUR	Vanilla
TEXTURE	Thick and creamy when cold - Liquid when warm
COLOUR	Light yellow with dark seeds
FLAVOUR	Vanilla & Milk

Bacteriological characteristics

PARAMETERS	VALUES
Total viable count	≤10 CFU / 1 g

Nutrition facts

PARAMETERS	On average in 100g of product
Calories	849 kJ / 204 kcal
Total Fat	15g
Saturated fat	8g
Trans Fat	0g
Cholesterol	68mg
Total Carbohydrate	14g
Total sugars	13g
Added sugars	13g
Dietary Fiber	0g
Protein	2,7g
Sodium	54mg
Sel	0,13g
Vitamin D	0µg
Calcium	84mg
Iron	1mg
Potassium	100mg

✓ Quality guarantees

- Heat treatment : UHT.
- GMO statement : none (according to actual European regulation).
- Dairy products : from Europe.

SAS AGRODOUBS

100 route de Bolandoz
25330 Flagey

France

FT - Crème brûlée F23 UHT

Tel : +33 (0)3.81.86.58.59

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www.agrodoubs.com

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version

2

Emission du 24/10/2023

Agrodoubs
La recette à votre goût

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Packagings

Batch product <i>EAN code</i>	Dry weight (tare)	Type of pallet - over-packaging							
		Unit per carton	Number of boxes per layer	Number of layers	Number of boxes	Dry weight (kg)	Gross weight approx. (kg)	Dimensions L x l x h (mm) <i>EAN code</i>	Dimensions L x l x h (mm)
Carton (2783) 3760018579857	1kg (29,3 g)	6	25	5	125	750	845	280 x 120 x 200 13760018579854	1200 x 800 x 1240
		6	33	5	165	990	1050	280 x 120 x 200 13760018579854	1200 x 1000 x 1240

Warehousing conditions

- Keep frozen below -18°C/-0,4°F.
- After thawing and before opening, can be stored 2 months outside the fridge (ideally below 20°C/68°F).
- Once opened, to be enjoyed within 48 hours and to be stored between 0°C/32°F and 4°C/39°F.
- Best before : 26 months
- Do not re-freeze once thawed.

Labelling

- Health mark : FR-25 241 050-CE
- Recipe : F23
- Lot identification : recipe + year + day of year (example: F23-22140)

Typical use

After thawing at room temperature (below 20°C/68°F), shake well before use to homogenize the product.
Heat to +80°C/146°F out of the carton, then pour in the desired containers.
Place the containers in the refrigerator for at least 2h for the product to set.
Sprinkle brown sugar and burn with a blowtorch.

Customs code : 19 01 90 99 90

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