

CremePat Hot

| GENERAL CHARACTERISTICS | |
|-------------------------|--|
| Physical aspect | Light yellow powder |
| Organoleptic aspects | Neutral odour and taste |
| Composition | Starches, concentrates (turmeric, paprika, carrot) |

| DESCRIPTION | |
|------------------------|--|
| Functions / Properties | <ul style="list-style-type: none"> • Hot process • Coloured preparations • Creamy texture • Resists freezing • Resists alcohol flavouring |
| Applications | Custards (plain, chocolate, flavoured), flan, millefeuille, choux |
| Dosage | 6 to 8% |

| RECIPES | |
|----------------|--|
| CUSTARD | |
| Ingredients | <ul style="list-style-type: none"> ➤ Semi-skimmed milk : 250 g (65.4%) ➤ Sugar : 50g (13.1%) ➤ Eggs : 50g (13.1%) ➤ Egg yolk : 10g (2.6%) ➤ CremePat Hot Louis François : 22.5g (5.9%) |
| Process | <ul style="list-style-type: none"> ➤ Mix the CremePat Hot and sugar then add the eggs (whole and yolks) and mix. ➤ Pour in some of the boiling milk and stir. Transfer the contents to a saucepan with the rest of the boiling milk. Stir for 1 minute after boiling. ➤ Wrap the cream and cool down to 4°C. Remix before use (choux, mille-feuille, etc.). <p>Note: also works in a recipe without eggs at 7%.</p> |
| FLAN | |
| Ingredients | <ul style="list-style-type: none"> ➤ Semi-skimmed milk : 500 g (65.6%) ➤ Sugar : 100g (13.1%) ➤ Eggs : 100g (13.1%) ➤ CremePat Hot : 62.5g (8.2%) |
| Process | <ul style="list-style-type: none"> ➤ Mix the CremePat Hot and sugar then add the eggs and mix. ➤ Pour in some of the boiling milk and stir. ➤ Transfer the contents to a saucepan with the rest of the boiling milk. Bring to a boil while stirring. ➤ Pour the custard into molds and leave to cool for 45 min at room temperature. Freeze the flan. ➤ Defrost at 4°C. ➤ Bake for 45 min at 210°C |



| SPECIFICATIONS | |
|---|---------------------|
| <u>Physico-chemical specifications</u> | |
| Moisture | Max 14 % |
| <u>Microbiological specifications</u> | |
| Total plate count | Max 10 000 cfu/g |
| Yeasts and moulds | Max 500 cfu/g |
| E.coli | Max 1 cfu/g |
| Salmonella | Absence in 25 grams |

| NUTRITIONAL VALUE FOR 100G | |
|----------------------------|------------------------|
| Energy value | 353.8 kcal / 1503.8 kJ |
| Carbohydrates | 87.9 g |
| - Starches | 87.4 g |
| Fat | 0 g |
| Protein | 0.5 g |
| Dietary fibers | 0 g |
| Sodium | 0.1 g |

| ALLERGENS | | |
|--|---|---|
| | Presence | Cross Contamination |
| Peanuts and products thereof | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Celery and products thereof | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Cereals, gluten and products thereof | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Crustaceans and products thereof | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Tree nuts and products thereof | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Sesames seeds and products thereof | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Molluscs and products thereof | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Mustard and products thereof | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Milk and milk products | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Lupin and products thereof | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Eggs and products thereof | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Fish and products thereof | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Soya and products thereof | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Sulphur dioxide and sulphites > 10 ppm | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| Coconuts and products thereof | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |



Les informations contenues dans la fiche technique proviennent de sources que nous considérons de bonne foi. Elles sont données à titre indicatif, sur la base de l'état de nos connaissances à sa date d'émission. Elles n'exonèrent pas le client de contrôler le produit lors de sa réception. Les informations relatives aux applications n'engagent en rien notre responsabilité. Il appartient à l'utilisateur, sous sa responsabilité, de s'assurer des conditions et possibilités d'utilisation du produit, en particulier au regard des dispositions législatives et réglementaires en vigueur. Ce document annule et remplace les versions précédentes et est valable sans signature.

| REGULATORY DATA | |
|----------------------|---|
| GMO | Referring to regulation EC N° 1829/2003 and N° 1830/2003, the product hasn't been produced of genetically modified organisms nor contains genetically modified substance. |
| Ionization | The product hasn't been treated by ionization, and it is not made with raw materials treated by ionization. |
| Nanoparticles | The product is not made with nanotechnologies and does not contain nonmaterial referring to regulation EC n°1169/2011. |

| DIET | | |
|-------------------|--------------|-----------|
| | Suitable for | Certified |
| Halal | X | |
| Kasher | X | |
| Vegetalian | X | |
| Vegetarian | X | |

| PACKAGING /STORAGE | |
|---------------------------|---|
| Packaging | Bag of 5 Kg net - Bag of 25 Kg net |
| Storage conditions | Protected from humidity and heat in closed packaging. Protected from light. |
| Shelf life | 24 months minimum in original closed packaging |

CODE ARTICLE 5 Kg ⇒ 10346 25 Kg ⇒ 10344

Nous nous réservons le droit de modifier ces données suivant l'évolution de nos produits.

Société Louis François S.A.S

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