


<b>PRODUCT SPECIFICATION</b>		 <i>Our passion. Your creation.</i>
<b>ESSENTIAL CUISINE LTD.</b> BROWNING WAY, WOODFORD PARK INDUSTRIAL ESTATE, WINSFORD, CHESHIRE, CW7 2RH TEL: 01606 541490 FAX: 01606 541499		
<b>Product:</b>	<b>Creme Anglaise Mix (Palm Free) (1.02kg pot)</b>	<b>Version: NS1.0</b>
<b>Product Code:</b>	<b>ECCA/2 (SW00146)</b>	
<b>Product Description:</b>	An off-white powder with the character of a Crème Anglaise with visible specks of Vanilla Pod when reconstituted with whole milk and cooked up.	
<b>Directions for Use</b>	To make 1 litre of Crème Anglaise - Mix 170g of product with 100ml of Whole Milk and mix to form a slurry. Bring the remainder of the 1 litre of Whole Milk to the boil. Add in the slurred product and whisk continuously until cooked.	
<b>Ingredients:</b>	Sugar, Whey Powder (From <b>Milk</b> ), Cream Powder (From <b>Milk</b> ), Modified Tapioca Starch, Pasteurized Dried <b>Egg</b> Yolk, Natural Flavouring, Dried Glucose Syrup, Salt, Exhausted Vanilla Seeds, Colour (Annatto).	
<b>Allergens:</b>	<b>MILK, EGG</b>	

**Product Suitability Information:**

Vegan	NO	Coeliac	YES	Halal Certified	NO
Vegetarian	YES	Organic	NO	Kosher Certified	NO

**Packaging & Storage Information:**

<b>Shelf life:</b>	12 months.
<b>Storage:</b>	Cool, dry, ambient conditions.
<b>Packaging:</b>	1.02 Kg Pot. 3 x 340g Sachets packed into plastic tamper evident pots. 2 pots per case.
<b>Label Details:</b>	Product name, batch code, best before, barcode, weight.
<b>Application:</b>	For use in food.

**Origin Information:**

<b>Materials of Animal Origin:</b>	Milk, Egg
<b>GMO Status:</b>	This product does not contain and is not produced using any GM ingredients or processing aids and is designated as GMO free according to EU Regulations 1829/2003 and 1830/2003.
<b>Country of Origin:</b>	Manufactured in the UK

## Analytical Information:

<b>Nutritional Data:</b>	
<i>Typical Nutritional Data per 100g:</i>	
Energy:	1836Kj / 437kcal
Protein:	5.4 g
Salt:	1.1 g
Sodium:	0.5 g
Fat:	16.2 g
	Saturated 0.5 g
Carbohydrate:	67.4 g
	Sugars 52.6 g
	Fibre: Trace

<b>Microbiological Specification:</b>		
<i>Enumeration per g sample:</i>		
Micro-organism	Target	Maximum
ACC	< 1 x 10 <sup>3</sup>	1 x 10 <sup>5</sup>
Coliforms	< 1 x 10 <sup>2</sup>	1 x 10 <sup>3</sup>
E. coli	< 1 x 10	1 x 10 <sup>2</sup>
C. perfringens	< 1 x 10	1 x 10 <sup>2</sup>
Yeasts & Mould	< 1 x 10 <sup>3</sup>	1 x 10 <sup>4</sup>
Salmonella spp.	Not Detected in 25g	Not Detected in 25g
B. cereus	< 1 x 10 <sup>2</sup>	1 x 10 <sup>3</sup>
S. aureus	< 1 x 10	1 x 10 <sup>2</sup>

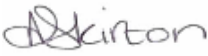
<b>Compositional Data:</b>	
Moisture Content	6% max

**WARRANTY**

Essential Cuisine warrants that at the time of delivery the goods will conform to the specification and description given above. Also, that the goods will be fit for the purpose intended and conform to current UK and EC legislation. The information herein is, to the best of our knowledge, true and accurate.

Signed on behalf of Essential Cuisine Ltd.

Product:	<b>Creme Anglaise Mix (Palm Free) (1.02kg pot)</b>	Version: NS1.0
Product Code:	ECCA/2 (SW00146)	

Signed		Name	Amanda Kirton
Date	05.07.2019	Position	Specifications Technologist