

TATUA FARMS CRÈME CUSTARD



WHAT IS IT?

Tatua Farms Crème Custard is a luxurious smooth and creamy custard ready to serve straight from the pack.

Suitable to be served hot or cold on top of desserts or use in baked custard applications.

PRODUCT APPLICATIONS

- Use as a hot or cold topping for desserts and fruit.
- Add to a sherry soaked *trifle*.
- Add brandy to it to create a delicious sauce to *top a steamed pudding*.
- Perfect for the *Christmas season*.
- Use to create *custard squares, tarts or baked flans*.
- For recipes using Tatua Farms Crème Custard please visit www.tatuafoods.com or contact Tatua Foods.

SUITABLE APPLICATIONS

Acid Stable	Can be combined with acidic ingredients such as fruit, coffee and yoghurt.
Heat Stable	Good heat stability between 15°C - 65°C. It can be held in a bainmarie for 8 hours at 65°C. Suitable for baked applications.
Alcohol Stable	Can be combined with alcohol to make flavoured custard.
Freeze /Thaw Stable	Is freeze thaw stable.

SHELF LIFE

- 6 months unopened.
- 7 days opened.

PACKAGING

Pack Size	1kg x 6 350g x 12
Packaging Type	Aseptic Prepac



DIETARY IMPLICATIONS AND APPROVALS

Religious Approvals	Halal
Vegetarian Suitability	Lactovegetarian*
Allergen Statements	Contains Milk Products Gluten Free

*Suitable for consumers who eat animal products, e.g. honey but no meat or eggs. Dairy Products are permitted.

INGREDIENTS

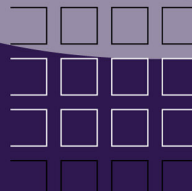
Ingredient	Additive Code No.
RECONSTITUTED SKIM MILK	
CREAM	
SUGAR	
THICKENER	1405, 1422
FLAVOUR	
VEGETABLE GUMS	415, 407
COLOURS	102, 110

NUTRITION INFORMATION

Servings per package: 1kg pack - 8

Serving size: 125g

	Avg Quantity per Serving	Avg Quantity per 100g
Energy	758kJ	606kJ
Protein	4.6g	3.7g
Fat, total	6.8g	5.4g
- saturated	4.4g	3.5g
Carbohydrate	25.3g	20.2g
- sugars	20.9g	16.7g
Sodium	84mg	67mg
Gluten	0mg	0mg



NUTRITION INFORMATION

Servings per package: 350g pack - 7			
Serving size: 50g			
	Avg Quantity per Serving	Avg Quantity per 100g	
Energy	303kJ	606kJ	
Protein	1.9g	3.7g	
Fat, total	2.7g	5.4g	
- saturated	1.8g	3.5g	
Carbohydrate	10.1g	20.2g	
- sugars	8.4g	16.7g	
Sodium	34mg	67mg	
Gluten	0mg	0mg	

TYPICAL PHYSICAL/FUNCTIONAL PROPERTIES

Colour	Egg Yolk Yellow
Flavour	Vanilla
Appearance	Glossy, Smooth

TYPICAL MICROBIOLOGICAL ESTIMATES

As a UHT product there are no microorganisms present. Each batch is verified as commercially sterile prior to release.

STORAGE AND DISTRIBUTION

Prior to opening, Crème Custard may be held at either chilled or ambient (<20°C) temperatures. Once open, keep chilled between 2-6°C and use within 7 days.

PACKAGING INFORMATION

Product Code	PP50	PP52
Pack size	1kg	350g
Pack Type	Aseptic Prepac	Aseptic Prepac
Pack Closure	Non resealable	Non resealable
Barcode (inner)	9414997006159	9414997006371
Barcode (outer)	19414997000772	19414997000796
Unit dimensions(mm) (HxWxD)	235 x 155 x 55	135 x 135 x 37
Carton		
Units per carton	6	12
Dimensions(mm) outer (HxWxD)	210 x 120 x 348	133 x 295 x 282
Gross wgt (kg)	6.0	5.0
Palletisation		
Cartons per layer	24	12
Layer/Pallet	3	5
Total Cartons	72	60
Container Load (20 ft)	-	-

CODING

- Best before date and batch number are marked on each package and carton.
- All cartons are sequentially numbered.