



TATUA FARMS CRÈME ANGLAISE



WHAT IS IT?

Tatua Farms Crème Anglaise is a traditional vanilla cream custard made from fresh cream, eggs and sugar.

It is a versatile sauce that is suitable as a classic dessert sauce, a basis for other desserts, fillings, toppings, or churned to make ice cream.

PRODUCT APPLICATIONS

- **Base for other desserts** such as Bavarian Cream, Panna Cotta, Crème Caramel, Crème Brulee.
- **Use as a topping** for desserts and fruit.
- **Use as a filling** for brioches, choux puffs, éclairs, fresh fruit tarts etc.
- **Decorate** dessert plates and accompanying desserts.
- Create a rich premium hard **icecream**.
- Use as a **base to which flavours are added** - e.g. cinnamon, ground nuts, chocolate or praline.
- Whip to create a **mousse**.
- For recipes using Tatua Farms Crème Anglaise please visit www.tatuafoods.com or contact Tatua Foods.

SUITABLE APPLICATIONS

Acid Stable	Add fruits or coffee for flavour.
Heat Stable	Can be held in a bain marie for 8 hours at 70°C. Suitable for baked dessert applications.
Alcohol Stable	Combine with spirits and liqueurs - combine 2 liqueur glasses per litre of Crème Anglaise.
Freeze /Thaw Stable	Both on its own and when added to other ingredients.

SHELF LIFE

- 5 months unopened.
- 7 days opened.

PACKAGING

Pack Size	250g x 12 1kg x 12
Packaging Type	Aseptic Prepac



DIETARY IMPLICATIONS AND APPROVALS

Religious Approvals	Halal
Vegetarian Suitability	Ovolactovegetarian*
Allergen Statements	Contains Milk & Egg Products
	Gluten Free

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

INGREDIENTS

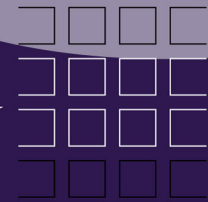
Ingredient	Additive Code No.
CREAM (73%)	
SUGAR	
WATER	
MILK SOLIDS NON FAT	
MALTODEXTRIN	
EGG YOLK (1.8%)	
EMULSIFIER	471
FLAVOUR	
VEGETABLE GUMS	410, 412, 407
SALT	
COLOUR	160b

CONTAINS 26% MILKFAT

NUTRITION INFORMATION

	Avg Quantity per Serving	Avg Quantity per 100g
Servings per package: 1kg - 20 250g - 5		
Serving size: 50g		
Energy	675kJ	1350kJ
Protein	1.9g	3.7g
Fat, total	13.3g	26.5g
- saturated	8.7g	17.4g
Carbohydrate	9.1g	18.1g
- sugars	7.9g	15.8g
Sodium	60mg	120mg
Gluten	0mg	0mg

This information is given in good faith and is believed to be accurate and reliable at time of publication, however no warranty, guarantee or representation is made in respect to the product or its suitability for a particular use. Purchasers should determine for themselves whether suggested applications or procedures are suitable for their own purpose. Specifications are subject to change due to continual product improvement.



TYPICAL PHYSICAL/FUNCTIONAL PROPERTIES

Colour	Pale yellow
Flavour	Sweet vanilla
Appearance	Smooth

TYPICAL MICROBIOLOGICAL ESTIMATES

The combination of heat treatment & low pH renders this product free from microbial growth.

STORAGE AND DISTRIBUTION

Keep refrigerated between 2-6 °C at all times. These conditions are necessary to maintain the excellent functional properties of the Crème Anglaise.

PACKAGING INFORMATION

Product Code	PP63	PP64
Pack size	1kg	250g
Pack Type	Aseptic Prepac	Aseptic Prepac
Pack Closure	Non resealable	Non resealable
Barcode (inner)	9414997006470	9414997006487
Barcode (outer)	19414997000901	19414997000918
Unit Dimensions (mm) (HxWxD)	235 x 155 x 55	135 x 102 x 40
Carton		
Units per carton	12	12
Dimensions(mm) outer (HxWxD)	204 x 374 x 204	128 x 247 x 272
Gross wgt (kg)	12.47	3.35
Palletisation		
Cartons per layer	13	16
Layer/Pallet	4	5
Total Cartons	52	80
Container Load (20 ft)	1540	4840

CODING

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