

LEMON CURD POWDER (BAU)

PRODUCT NAME: Lemon Curd Powder – Crème Citron



DESCRIPTION: Natural powder blend with added stabilizers designed to make a traditional French crème citron, lemon curd or lemon filing. The lemon powder base is reconstituted through the addition of hot water, melted butter, and eggs (optional). The cooked mixture is then piped into pre-baked pie shells and refrigerated for at least 2 hours to allow the cream to set. The pie can then be baked with an egg white meringue on top.

USES (RECIPE): To make classic French crème citron tarts, lemon bars, and lemon Danishes. Can be used in many other desserts requiring Lemon crème.

Base mix powder..... 400 g. (14 oz.)

Water.....400 g. (14 oz.)

Butter.....200 g. (7 oz.)

Mix base with cold water. Heat and bring to short boil while constantly whisking. Remove from heat, add butter, and blend well. Fill mold and refrigerate.

INGREDIENT STATEMENT:

Sugar, Lemon, Wheat Starch, Eggs, Gelatin, Maltodextrin, Natural Color (paprika)

PHYSICO-CHEMICAL CHARACTERISTICS AT 20°C:

Properties	Target	Allowance	Units	Analysis Method
Moisture	3.4	+/-	3	% Infrared

* The information provided is based upon laboratory testing. Test results may vary depending on testing conditions

ORGANOLEPTIC EVALUATION:

<i>Flavor/Taste</i>	Tart, Lemon	Sensoric – Internal Method
<i>Appearance</i>	Very Fine Powder	Sensoric
<i>Powder Color</i>	Light yellow	Visual

SHELF LIFE & STORAGE:

Twelve months under cool, dry storage conditions. To prevent condensation, do not refrigerate.

COUNTRY OF MANUFACTURE:

USA

CERTIFICATIONS:

Kosher

GMO STATUS:

The above-mentioned product does not contain any Genetically Modified (GM) raw materials.

Reviewed by: Quality Assurance Manager

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MICROBIOLOGICAL:

Microbiological Analysis	Minimum	Maximum
Aerobic Plate Count	0	1000
Total Coliforms	0	10
E. Coli	Negative	-
Genius Listeria	Negative	-
Salmonella	Negative	-
Yeasts and Mold	0	0

ALLERGENS:

Column I indicate the allergen that may be present in a product as a result of an addition or by cross-contamination.

Column II indicates the allergens present in other products manufactured with the same equipment but at a different time.

Column III indicates the allergens present in the facility.

Component	Column I <i>Present in the product</i>	Column II <i>Present in other products manufactured on the same line</i>	Column III <i>Present in the same manufacturing facility</i>
Peanuts (including oil)	NO	NO	NO
Tree Nuts	NO	YES	YES
Sesame Seeds	NO	NO	NO
Milk and Milk Products	NO	YES	YES
Eggs	YES	YES	YES
Fish	NO	NO	NO
Shellfish	NO	NO	NO
Soy	NO	YES	YES
Wheat	YES	YES	YES

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Nutrition Facts	
servings per container	
Serving size	(100g)
Amount per serving	
Calories	400
	% Daily Value*
Total Fat 2.5g	3%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 80mg	27%
Sodium 60mg	3%
Total Carbohydrate 89g	32%
Dietary Fiber 0g	0%
Total Sugars 60g	
Includes 0g Added Sugars	0%
Protein 4g	
Vitamin D 0mcg	0%
Calcium 22mg	2%
Iron 1mg	6%
Potassium 64mg	2%
*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4	

*100-gram nutritional panel is for powder base only.
(1/2 cup / 113.4 grams – FDA recommended serving size for custards and puddings)*