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Birds Creme Caramel Dessert Mix - Information

Crème Caramel Dessert Mix and Caramel Syrup.

TFS Product Code: 030252
Suppliers Product Code:
Information Last Updated: 07/05/2024
Date Produced: 04/11/2026



Allergy Information

Key: Contains | May Contain

Sesame, Gluten, Crustaceans, Eggs, Lupin, Nuts

Milk, Celery, Sulphur Dioxide, Soya, Cereal, Peanuts

Fish, Molluscs, Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	76.00
Energy (kJ)	322.00
Protein (g)	1.00
Carb (g)	14.50
Of Which Sugars (g)	13.40
Fat (g)	1.50
Of Which Saturates (g)	0.90
Fibre (g)	0.50
Salt (g)	0.18

Dietary Information

Key: Suitable for

Kosher, Vegetarian, Halal, Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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Ingredients

Crème Mix (81%) (Sugar, Skimmed Milk Powder, Palm Oil, Gelling Agents (Carrageenan, Xanthan Gum), Lactose (Milk), Maltodextrin, Dextrose, Milk Proteins, Salt, Potassium Chloride, Flavourings, Colour (Carotenes)), Caramel Syrup (19%) (Glucose Syrup, Sugar, Water, Caramelised Sugar Syrup).

Handling Information

Directions for Use

Just add water to make. Bird's Crème Caramel dessert mix is expertly developed to provide a smooth, light, delicious flavoured dessert. It requires only the minimum of time to produce perfect results. DIRECTIONS 1. CARAMEL - Squeeze the caramel syrup from the sachet(s) and use to line the base of 20 x 140g (110ml) moulds. (The caramel will flow more easily if the sachets are dipped in hot water for a few seconds before use). 2. CRÈME - Mix the contents of the pack smoothly with 568ml (1 pint) of cold water. Add to 1.7 litres (3 pints) of boiling water and bring back just to the boil, stirring all the time. Remove from the heat and pour carefully into the moulds. Leave in a cool place to set for approx. 1.5 hours. Refrigerate until required. YIELD - 2 x 1.1 litres or 20 x 140g (110ml) portions.

Storage Instructions

Store in a cool, dry place.

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