

Carte D'or Panna Cotta Powder Mix Makes 4.5ltr - Information

Panna Cotta Powder Mix

TFS Product Code: 030096
Suppliers Product Code:
Information Last Updated: 29/06/2022
Date Produced: 18/09/2025



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)	198.00
Energy (kJ)	824.00
Protein (g)	3.60
Carb (g)	13.00
Of Which Sugars (g)	12.00
Fat (g)	15.00
Of Which Saturates (g)	8.80
Fibre (g)	0.20
Salt (g)	0.10

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.

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Ingredients

Sugar, beef gelatin, corn starch, flavourings, thickener (xanthan gum).

Handling Information

Directions for Use

Based on 1 sachet (260g) for 1 litre milk and 1 litre cream (24 portions) Instructions: 1) Bring 1 litre of milk (whole or semi-skimmed) to the boil. 2) Add the panna cotta mix to the boiling milk. Whisk for approximately 30 seconds until the product is fully dissolved. 3) Remove from heat and add 1 litre of cream (double or whipping). Stir for a few seconds. 4) Pour into individual ramekins and refrigerate for at least 3 hours before serving.

Storage Instructions

Store in a cool and dry place.

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