# **PRODUCT DATA SHEET**

# **CRUSTOZAN BROWNY AM**

# **CHEWY BROWNY MIX**

#### **AMERICAN STYLE**

#### PRODUCT DESCRIPTION

Crustozan Browny AM is a premix for the preparation of American style chewy brownies of excellent quality.

#### **INGREDIENTS**

Sugar, Wheat flour, Cocoa Solids, Dextrose, Emulsifier (INS475), Milk solids, Iodized salt, Stabilizer (INS412), Raising agents (INS 500(ii)), Colour (INS150d, INS129) and Flavours.

### **SPECIFICATION**

## **Physico-chemical**

Parameter	Unit	Standard
Appearance	NA	Fine powder
Moisture	%	5 (Max)

# Nutritional parameters per 100g product - approximate value

Parameter	Unit	Standard
Carbohydrates	gm	86.20
Sugars	gm	61.97
Protein	gm	4.42
Fat	gm	1.59
Energy value	K. Cal	376.90

#### **ALLERGEN DETAILS**

Allergens	Substance Contained <sup>1</sup>
Celery	No
Cereals containing Gluten <sup>2</sup>	Yes
Fish	No
Crustaceans	No
Egg and Egg products	No
Milk (including lactose)	Yes
Lupin	No
Molluscs	No
Mustard	No
Nuts <sup>3</sup>	No
Peanuts	No
Sesames	No
Soy	No
Sulphur dioxide and	No
sulphites(>10mg/kg)	

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# PRODUCT DATA SHEET

# **CRUSTOZAN BROWNY AM**

# CHEWY BROWNY MIX AMERICAN STYLE

1. Definition of substances according to EU Regulation 1169/2011, as amended. List covers allergens mentioned in 21

USC 301 (US) and GB 7718-2011 (china)

2.ie, wheat, Rye, Barley, Oats, Spelt, Kamut,

3.ie, almond, hazelnut, walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut, Queensland nut

#### **APPLICATION RECIPE**

Crustozan Browny AM 1000gm
Egg 250gm
Butter/oil 250gm
Water 100gm
Nuts\* 150-200gm

#### **METHOD OF PREPARATION**

- 1. Place all ingredients in the mixing bowl.
- 2. Mix with a pedal attachment on slow speed for 1minute
- 3. Scrape down the batter, mix on medium speed for 3 minutes.
- 4. Scale as required into a greased pan.
- 5. Bake at 170°C for 30 to 35 minutes/ until baked well.

#### **PACKING**

1Kg and 5Kg Bags

#### **STORAGE**

Store in a cool and dry place. Keep away from moisture and direct sunlight. Close the bag / container properly air tight once opened.

#### **SHELF LIFE**

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Best before 6 Months from the production date under suggested storage condition.

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<sup>\*</sup>Optional for better appeal & taste