

PRODUCT DATA SHEET

CRUSTOZAN BROWNY EF

EGG FREE BROWNIE MIX

PRODUCT DESCRIPTION

Crustozan Browny EF is a premix for the preparation of egg free brownies of excellent quality.

INGREDIENTS

Sugar, Wheat flour, Cocoa Solids, Milk solids, Raising agents (INS 500(ii), INS341(i)), Emulsifiers (INS471), Stabilizer (INS415, INS466), Starch, Dextrose, Iodized salt, Colour (INS150d) and Flavours.

SPECIFICATION

Physico-chemical

Parameter	Unit	Standard
Appearance	NA	Fine powder
Moisture	%	6 (Max)

Nutritional parameters per 100g product - approximate value

Parameter	Unit	Standard
Carbohydrates	gm	82.59
Sugars	gm	51.90
Protein	gm	7.40
Fat	gm	1.60
Saturated fat	gm	Less than 0.7
Energy value	K. Cal	374.42

ALLERGEN DETAILS

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



crust 'n' crumb

FOOD INNOVATIONS INDIA LIMITED

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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 Brownie EF	1000gm
Water	320gm
Vegetable oil	240gm
Nuts*	150-200gm

*Optional for better appeal & taste

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 2 to 3 minutes.
4. Scale as required into a greased pan.
5. Bake at 200⁰ C for 25 to 30minutes/ 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

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



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