

Instant Pastry Cream

ITEM #IPC1039



Satin Ice Instant Pastry Cream makes it fast & easy to make gourmet pastry cream! Use as a filling for eclairs, cream puffs, napoleons, fruit tarts and more! Can also be used as a thickener or stabilizer for a range of pastry preparations.

Nutrition Information	
	Qty per 100 g
Energy	389.42 kcal/1,629.33 kJ
Protein	8.77 g
Fat, Total	3.50 g
- Saturated	1.78 g
- Trans	0 g
- Cholesterol	0.6 mg
Carbohydrate	80.25 g
- Total Sugar	62.36 g
- Added Sugar	40.56 g
- Fiber	0.16 g
Sodium	101.27 mg
Iron	0.29 mg
Calcium	353.27 g
Potassium	443.06 mg
Vitamin D	0 mcg
* Not a significant source of vitamin A and vitamin C. Additional nutrition information is available upon request. **1 kcal = 4.184kJ	

Gluten Free • Nut Free • Non-GMO
Vegetarian • Kosher Dairy

Features & Benefits:

- Professional Performance
- Just Add Water, Heavy Cream & Whip
- Save time & Effort
- Shelf Stable
- Consistent Results Every Time



Storage: Store in a cool, dry environment away from direct light. To prevent condensation, do not refrigerate powder.

Handling Procedures: In a mixing bowl, fitted with a whisk attachment, combine all ingredients and whip on high speed for 5 minutes. Store finished pastry cream in refrigerator and use within 2-3 days.

	In a 5 quart bowl	In a 5 quart bowl	In a 10 quart bowl	In a 10 quart bowl
YIELD	1 1/2 CUPS	3 1/2 CUPS	7 CUPS	14 CUPS
INSTANT PASTRY CREAM POWDER	4 oz	8 oz	16 oz	32 oz
COLD WATER	8.5 fl oz	17 fl oz	34 fl oz	68 fl oz
HEAVY CREAM	2 fl oz	4 fl oz	8 fl oz	16 fl oz
TOTAL BATCH WEIGHT	14.75 oz	29.5 oz	59 oz	118 oz

Shipping: All orders will be FOB from Chester, NY. You are free to choose your own freight company and pay transportation directly. You are required to keep all scheduled pick-up dates. If pickup scheduled is not met, penalties may apply. Satin Fine Foods can offer comparative transportation rates and transportation charges will be added to the product invoice.

Facility: Our 100,000 sqft custom built facility is Nut Free, Kosher & FSSC 22000 Certified.

Ingredients: Sugar, **Non-fat dry milk**, Food starch modified, Dextrose, Fat powder (Refined palm oil, Glucose syrup, **Caseinate**, Silicon dioxide [anti-caking]), Carrageenan, Tetrasodium pyrophosphate, Natural flavor, Calcium lactate, Natural butter flavor [Maltodextrin, Natural butter flavor, Annatto (color), Turmeric (color)], Beta carotene (color), Calcium carbonate. **Contains: Milk.** *Product is in a facility that also manufactures tree nuts, eggs, soy and wheat.*

Product Characteristics

- Color - Off-white
- Texture - Very Fine Powder
- Aroma - Sweet Vanilla
- Foreign Materials - None

Microbiological Specifications

- Total Coliforms <10 cfu/g
- Aerobic Plate Count <10,000 cfu/g
- Yeast <100 cfu/g
- Mold <100 cfu/g
- E Coli <10 cfu/g
- Salmonella Negative in 25 g
- Listeria Negative in 25 g

10 lb Box

Net Weight 10 lb / 4.53 kg

Gross Weight 12 lb / 5.44 kg

Package Dimensions
11.25" d x 9.25" w x 6" h

136 units per pallet

Ti Hi 17 x 8

Pallet Dimensions
48" l x 40" w x 53" h

Pallet Gr. Wt.
1672lb / 758kg

