Thompsons Food Service Ltd. **Nelsons Yard** South Denes Road Great Yarmouth Norfolk NR30 3PR



Tel: 01493 249649 Fax: 0845 051 8772

E-Mail: accounts@tfsltd.co.uk Web: www.tfsltd.co.uk

### 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:** 28/10/2025



## **Allergy Information**

Key: Contains















Lupin Nuts



Eggs







Milk

Celery Sulphur Dioxide

Soya

Cereal Peanuts







Fish

Molluscs Mustard

## **Nutritional Information**

100g or 100ml Serving Unit:

Energy (kcal) 198.00 824.00 Energy (kJ) Protein (g) 3.60 13.00 Carb (q) Of Which Sugars (g) 12.00 Fat (g) 15.00

Of Which Saturates

8.80 (g) Fibre (g) 0.20 Salt (g) 0.10

# **Dietary Information**

Key: Suitable for











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**

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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