



# RAVICO

a belgian tradition

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## TECHNICAL DATA SHEET

Product name

**FLAN - CREME BRULEE Ellphi®**

Product reference

**GM805**

Created:

28/08/2019

Updated:

3/06/2026

by

Olivier

### Product Information

Dimension (L x l x H - mm) N.A

Net Weight: N.A g\* Bruto Weight N.A g\* \* average value

Comment: Low sugar flan & crème brûlée mix (One step recipe, just add water and/or milk)

Best before: 12 (paperbag) - 18 (doypack) months

Storage Conditions: 12-20°C - Max 65% Rel humidity - closed packaging



### Packaging

		Carton dimensions (cm)			Net wt (kg)	Bruto (kg)	Crt/100x120 pal	Crt/euro pal
GM805s10	Flan - Crème Brûlée 10Kg Ellphi®	20 x	30 x	60	10	10,3	80	48
GM805s25	Flan 25Kg Ellphi®	20 x	35 x	80	25	25,3	40	32
GM805s500	Flan - Crème Brûlée 6x500g Ellphi®	26 x	17 x	20	3	3,4	200	147
GM805s501	Flan - Crème Brûlée 500g Ellphi®	26 x	17 x	20	0,5	0,55	200	147

### Ingredients

Ingredient list in decreasing order

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ellphi® sugar replacement (Blend of fibres of Corn and Chicoree, Sweetener (isomalt, sucralose)		
Skimmed milk powder		
Vegetable fat (coco)		
Gelatin		
Emulsifiers (Mono- & Di-glycerides)	E471	
Carrageenan	E470a	
Vanillin		
Colouring (FD&C yellow #5 & #6)	E102/E110	
Anti-caking agent (silicium dioxide)	E551	

### Recipe

**FLAN** : 250g ellphi Flan powder – 1 liter of boiling water

Boil the water and pour it into a bowl, once the water has finished stirring, add the powder and stir gently. Pour into cups.

Let it cool for at least one hour in the fridge before serving. To make a crème brûlée, replace the water with fresh cream or milk or half fresh cream – half milk



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## FLAN - CREME BRULEE Ellphi ® GM805

### Analytical data

Average PH at 20°C		Humidity		%	Min Dry Cocoa Solid		%
Average Aw at 25°C	<0,7	Ashes		%	Min Dry Milk Solid		%
Average Brix at 20°C					Cocoa Butter		%
Average Density at 20°C							

### Nutritional Facts

Total protein	13,5	g/100g
Available Carbohydrate	30,9	
Of which Sugar	17,3	g/100g
Of which Polyols	11,3	
Total Fat	9,8	
Of which Saturated fat	9,6	g/100g
Of which Trans Fat	0	
Fibres	9,4	g/100g
Sodium	210	mg/100g
Salt	530	mg/100g
Cholesterol	0	mg/100g
Calcium	20	
Iron	0	mg/100g
Potassium	130	
Vitamin D		
Energetic Value (Kcal)	290	Kcal/100g
Energetic Value (KJ)	1214	KJ/100g

The Nutritional information is given to the best of our knowledge and belief but cannot be regarded as guaranteed data.

The nutritional data is calculated and has not been analysed. - An empty value means it is not applicable for this product

### Microbiological data

	CFU / g	Method
Total plate count	<5000	
Yeast	<100	
Moulds	<100	
Enterobacteriaceae	<10	
Coliform	<10	
E. Coli	<10	
Salmonella	0/25g	
Listeria Monocyt.		

### Allergen data (EEC 2003/89 & 2006/142 & 1169/2011)

Cereals with gluten	?	Mustard	-
Crustacean	-	Sesame	-
Fish	-	Sulfites (SO <sub>2</sub> >10mg/Kg)	-
Soya products	-	Lupine	-
Egg products	?	Molluscs	-
Milk products	+	Azo colours	+
Nuts	?	<b>Present in ingredients</b>	<b>+</b>
Peanuts	-	<b>Cross contamination possible:</b>	<b>?</b>
Celery	-	<b>Absent</b>	<b>-</b>
Label	Contains milk. May contain traces of nuts and eggs and gluten.		

### Other information

Custom tariff code:	21069098	Kosher:	on demand	Vegetarian:	
GMO free:	Yes	EC 1829/2003 & 1830/2003	Halal:	on demand	Vegans:
Product Line certification:	HACCP	Heavy metals & Contaminants:	conform to EC 2023/915 and amendments		
		Pesticides:	conform to EC 396/2005 and amendments		

Claim: On finished product: Low Sugar. Contains azo colors. May have an adverse effect on activity and attention of children.