



# Creme Patisserie Professional Vanille

Art. Nr. 21116

## Product Data

**Product Description:** *Creme patisserie powder*

**Shelf life from production:** *270 Days*

**Storage conditions:** *15-20 °C / in the unopened original packaging /*

*Store cool after opening*

## Ingredients:

*Sugar, Whole milk powder, Skimmed milk powder, Modified food starch from waxy maize E1422, Modified starch potato E1414, Coconut fat, Thickener (E401) Alginate, Stabilizers (E450 (iii), E516), Aromavanilla, Coloring agent beta-carotene.*

## Possible uses:

- *Cold cream powder with vanilla flavor for production and filling of sweets.*

## Product characteristics:

- ✓ *Simple and safe application*
- ✓ *Frozen stable*
- ✓ *Smooth and light texture*
- ✓ *Good cut resistance*

## Dosage:

<i>Creme patisserie Profesional Vanille</i>	<i>1000 g</i>
<i>Cold water</i>	<i>2500-3000 g</i>

## Preparation:

- *Disperse powder mix in cold water*
- *Whip with an electric wire whisk at highest speed for 5-6 minutes until cream becomes homogeneous.*
- *Spread immediately on cake*

## Packagings:

*1000 gr bag in aluminum foil*  
*10 kg paper bag with inner polyethylene layer*  
*25 kg paper bag with inner polyethylene layer*