



Creme Patisserie Vanille

Art. Nr. 21115

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:

Creme patisserie vanille 1000 g

Cold water 2500-3000 g

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