



Tiramisu Creme Professional

Art. Nr. 21124

Product Data

Product Description: *Tiramisu Crème powder*

Shelf life from production: 360 Days

Storage conditions: 15-20 °C / in the unopened original packaging /
Store cool after opening

Ingredients:

Sugar, Fat Powdered, Skim milk powder, Glucose syrup, Emulsifier E472a, Modified starch E1422, Instant Gelatine, Instant Coffee, Alginate, Carrageenan, Salt, Flavours.

Possible uses:

- Cold cream Tiramisu with Tiramisu flavor for production and filling of sweets

Product characteristics:

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

Dosage:

Tiramisu Creme Professional	1000 g
Cold Milk	2500 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.
- Chill for at least 1 h before serving or consumption

Packagings:

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