



# Creme Patisserie Chocolate

Art. Nr. 21117

## 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, Kakao, Coconut fat, Thickener (E401) Alginate, Stabilizers (E450 (iii), E516, E341), Aroma Chocolate.*

## Possible uses:

- *Cold cream powder with Chocolate 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 chocolate 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*