



Whipping Cream Powder Profesional EXTRA

Art. Nr. 21114

Product Data

Product Description: Whipping Cream

Shelf life from production: 360 Days

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

Store cool after opening

Ingredients:

Sugar, Skimmed milk powder, Glucose syrup, Vegetable oil (palmkernel and fully hardened palmkernel), Emulsifiers (E471, E472a), Alginate, Milk protein, Stabilizer (E340ii), Nature Identical Vanilla Flavour.

Possible uses:

- Whipping Cream powder with vanilla flavor for production and filling of sweets.
- Whipped cream, can be used as filling, and decoration in all sorts of cakes, pies and ice-cream and fruit salad preparations.

Product characteristics:

- Premium Whipping Cream is ideal for replacing fresh whipped cream, It produces a professional stable cream for frosting cakes and topping desserts.
- Premium Whipping Cream has a smooth easy-to-spread texture and sweet vanilla taste, that you can also add a range of additional flavor's and colors as desired.

Dosage:

Whipping Cream (Powder) Profesional Extra	1000 g
Cold water	1500-2000 g

Preparation:

- Disperse powder mix in cold water.
- Whip with an electric mixer on high speed for 5-6min
- Use for decorating or as filling cream.
- Leave in refrigerator for at least 1 hour for setting.

Packagings:

1000 gr bag in aluminum foil

10 kg paper bag with inner polyethylene layer

25 kg paper bag with inner polyethylene layer