



Creme Vanille Backstabil

Art. Nr. 21130

Product Data

Product Description: *Creme Vanille*

Shelf life from production: *360 Days*

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

Ingredients:

*Sugar, Modified starch E1414, Fat Powder(palm), Skim Milk powder, Alginates,
Release agent calcium sulfate, Salt, Flavours, Food coloring Beta Carotene.*

Possible uses:

• *High-quality premix for the production of a baking and freeze-proof bourbon
vanilla cold cream with real vanilla bean wide range of applications
e.g. for pudding pretzels, fruit slices, desserts.*

Product characteristics:

- ✓ *Appetizing color and pleasant taste*
- ✓ *Full, creamy mouthfeel*
- ✓ *Excellent sprayability and spreadability*
- ✓ *Freeze and dew stable*
- ✓ *Sharp contours - even after baking*
- ✓ *Stored cool for several days*

Dosage:

| | |
|---------------------------------|---------------|
| <i>Creme Vanille Backstabil</i> | <i>400 g</i> |
| <i>Cold Water</i> | <i>1000 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.*

Packagings:

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