



BRILLIANT VANILLA CREAM

OVERVIEW

Instant cold process versatile vanilla custard powder mix with cooked flavour and real vanilla intended for Gateau, cream cake, fruit pie, muffin or similar. The custard may also be used in butter cream, cream, remonce or similar and is suitable for piping on buns and Danish pastries.

INGREDIENTS

sugar, modified starch (potato), SKIM MILK powder, vegetable oil (coconut), emulsifier E401, salt, flavouring, vanillin, carrier propylene glycol (0,1%), ground vanilla pod, colour (E160a), may contain trace of EGG

PACKAGING

Code	Size	Type	Palletisation
	25 kg	Bag	500 kg (20x25 kg)

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,800.00
Energy (kcal)	420.00
Fat (g)	9.00
of which saturated (g)	8.00
of which trans fatty acids (g)	<0.5
Carbohydrate (g)	79.00
of which saccharides (g)	54.00
Protein (g)	5.50
Sodium (g)	0.50
corresponds to approx (g salt)	1.43

METHOD

Group Recipe alternative 1

Ingredient	KG
Water	0.800
Heavy cream	0.200
Bakels Brilliant Vanilla Cream	0.310
Total Weight:	1.310

Group Recipe alternative 2

Ingredient	KG
Full-cream milk	1.000
Bakels Brilliant Vanilla Cream	0.300
Total Weight:	1.300

Group Recipe alternative 3

Ingredient	KG
Water	1.000
Bakels Brilliant Vanilla Cream	0.330
Total Weight:	1.330

DESCRIPTION

Add the powder to the liquid while stirring. Whip for approx. 5 min. Whipping time is important to achieve optimal result. To obtain a vanilla flavour that is characteristic for cooked vanilla custard, some of the liquid should be milk or cream. Ordinary vanilla custard is obtained with water. Mix one day in advance, to allow for the pure vanilla flavour to be developed.

ADDITIONAL INFORMATION

May contain traces of eggs.



STORAGE

Dry conditions, room temperature up to 25°C, relative humidity max 65%.



SHELF LIFE

365 days



TYPE

Powder



ALLERGENS

Milk



FINISHED PRODUCT

Buns, Dessert, Fillings, Morning goods, Pastry



BRANDS

Bakels