



SUPREME VANILLA CREME

OVERVIEW

Supreme is a cold stirred, powder-based vanilla creme without lactose. It is easy to whisk together with water and to manage its texture. The vanilla creme has a well rounded natural vanilla flavour.

The vanilla creme is bake and freeze stable and can be used for cakes, pastries, pies, muffins, wheat bread, Danishes and much more.

Supreme Vanilla Creme can be mixed into butter creme, cream and fillings. Can also be glazed on coffee breads and pastries.

USAGE

See recipe.

INGREDIENTS

sugar, modified potato starch, vegetable fat (palm), thickener (E401), guar gum (E412), salt, calcium acetate (E263), vanillin, flavouring, colour (E160a(iii))

PACKAGING

Code	Size	Type	Palletisation
3363-0048	25 kg	Bag	

METHOD

Group 1
Ingredient
Water
Supreme

KG
1.000
0.330

Total Weight: 1.330

DESCRIPTION

Whip the powder into the water and whip for 2-3 min. When stored overnight, the custard is to be kept in refrigerator or cold store.

ADDITIONAL INFORMATION

May contain traces of milk and egg



STORAGE

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



SHELF LIFE

210 days



TYPE

Powder



CATEGORY

Fruit fillings, creams & toppings, Custards



INGREDIENT FEATURES

Gluten Free



FINISHED PRODUCT

Berliner, Cupcake, Danish pastry, Dessert, Morning
goods