

MEISTERMARKEN



eisella Creme Extra

(Economic baking stable custard cream for filling and topping with a nice vanilla taste)

Kind of product:

eisella Creme Extra is an economic cold process custard cream with a light yellow colour and tasty vanilla flavour. The product is baking stable as well as freeze-thaw stable.

Features:

- flexible in processing
- baking and slicing stable
- fine vanilla flavour for perfect rounded baked pastry

Ingredients:

sugar; modified starch (E 1414); sweet whey powder; skim milk powder; vegetable fat, hardened; glucose syrup; egg white powder; stabilizer: diphosphates E 450, calciumsulfate E 516; thickener sodium alginate E 401; milk protein; flavour; emulsifier lactid acid esters of mono-and diglycerides of fatty acids E472b; colouring vegetable extract;

Basic recipe:

Without baking:

eisella Creme extra	350 gr
Water	1000 gr

Baking application:

eisella Creme extra	400 gr
Water	1000 gr

Mixing time: mix and whip eisella Cream extra until a smooth paste

Baking temp: ca. 180 - 200°C

Baking time: depending on the size of product

Storage: Store cool and dry

Packaging: 25 kg bag / 750 kg pallet

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