



# Meister Wibema

Dry powder mix for the production of  
Victoria, eclairs and cream puffs

## Kind of product:

*Meister Wibema is a premium mix for the production of all kind of choux pastry. Meister Wibema enables an economic and safe production several kinds of choux parties like Victoria, eclairs and cream puffs. High volume of oven and fried pastries.*

## Features:

- complete mix / safe and easy production
- big volume of pastries guaranteed
- high quality and extraordinary taste
- great eye appearance / production of high value pastries possible

## Ingredients:

Wheat flour, starch (corn, potatoe), vegetable fat (partly hardened), baking agents: disphosphate E 450, sodiumcarbonate E 500, salt, thickening agent Carboxymethylcellulose E 466.

## Basic recipe:

Meister Wibema	1000 gr
Whole egg	200 gr
Water 20-25°C	300 gr

<b>Mixing time:</b>	ca. 5 min medium speed with a flat beater
<b>Baking temp:</b>	240°C Eclairs, 180 - 185°C cream puffs
<b>Baking time:</b>	depending on product Eclairs 22-27 min / cream puffs 30-34 min

<b>Storage:</b>	Store cool and dry
<b>Packaging:</b>	20 kg bag / 660 kg pallet
<b>Art.Nr.:</b>	88787
<b>EAN:</b>	4017040887870

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